



PINOT GRIS RITTERSBERG

APPELLATION AOC : APPELLATION ALSACE CONTROLÉE

ORIGIN OF THE GRAPES: VINEYARD OF THE FREY-SOHLER FAMILY

White fruity and semi sweet still wine

GRAPPE VARIETY : PINOT GRIS 100 %

VINTAGE : 2008

PRIZE LIST: Sigillé Saint Etienne Brotherhood

SOIL : composed of alluvium, sands & granite. This unusual « terroir » of the Rittersberg, warm and filtrating gives to the hills of Scherwiller one of the most adapted area for growing Pinot Gris wines in this part of Alsace

VINIFICATION: traditional methods are used for elaborating this Gewurztraminer. The wines are aerated three times, and fermentations are led by themselves, as in the beginning as they start over. We use also temperature control.

DESCRIPTION : Alc. vol : 13% Residual sugar : 11.8 g/ litre

TASTING: Visual: an elegant yellow-gold “robe”

Nose: this Pinot gris develops a characteristic roundness and opulence

Mouth: rich, full-bodied and with a long finish, its complex aroma is reminiscent of woodland and a slightly smoky.

IMPROVEMENT : best in the future: to be kept seven or ten years

CULINAR ADVICES: at its best with the finest cuisine, foie gras, white meats and roasts,

