Pinot Gris Vendanges Tardives AOC Alsace 2018

50 cl

Vinification of Pinot Gris Vendanges Tardives

The harvest is exclusively made by hand, when very ripe grapes affected by noble rot - Botrytis cinerea - . The grapes then very concentrated in sugar by this natural phenomenon are selected and gently pressed . Clarification of juice is done naturally at low temperature. The fermentations are slow and aging on lees for 9 months minimum. The wine once in still patiently aged bottle cellar 2 years before being marketed .

Tasting notes of Pinot Gris Vendanges Tardives

The magic of late harvest wine offers soft and yellow glints.
An inimitable fruity recalling dried bananas and candied fruits transport you into a world of unsuspected scents. To be assessed sweet and sour dishes , tandoori chicken ... or for the greediest with a soft fondant with salted butter caramel or the famous Tiramisu .

Analytical information of Pinot Gris Vendanges Tardives

Grape variety : Pinot Gris
Served between 8° and 10°C
Residual sugar : 101 g/l
Alcohol : 11,6°

Terroir of Pinot Gris Vendanges Tardives

Clay and limestone

Aging potential : from 8 to 15 years.