



Pinot Gris Mambourg AOC Grand Cru Alsace 2016

75 cl

Vinification method of Pinot Gris Grand Cru Mambourg

Our winemaker follows with a special care the rules of the specific legislation of the Appellation Alsace Grand Cru. He controls the maturity in the selected plots until the harvest, which usually starts mid of september. The bunches are exclusively harvested by hand, and are crushed in our pneumatic press on low-pressure programs. After fermentation and vinification, the wine stays many months on fine lies in order to gain in structure, before bottling end of spring and maturation in the bottle. Their intense and complex aromas, as well as their unique structure, are placing the Alsace Grands Crus wines among the greatest white wines in this world.

Tasting notes of Pinot Gris Grand Cru Mambourg

A nice gold color, this wine has a subtle bouquet with hints of dried fruits and truffle. Well balanced, with exotic aromas such as passion fruits and hints of dried fruits and minerality. Nice freshness which leaves a clear finish. This Alsace Grand Cru Pinot Gris will perfectly match on curry dishes and spicy ethnic food such as tajine, or sweet and sour recipies.

Analytical information of Pinot Gris Grand Cru Mambourg

Grape variety : Pinot Gris
Serve between 8° and 10°C
Residual sugar : 32.10 g/l
Alcohol : 12.6°

Terroir of Pinot Gris Grand Cru Mambourg

Grand Cru in Sigolsheim. Marl and limestone soil.

Aging potential : from 5 to 7 years