



# Pinot Gris Baron de Schiele AOC Alsace 2018

75 cl

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## Vinification of Pinot Gris Baron de Schiele

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on lies, in tank, in order to gain in structure, before bottling end of spring.

## Tasting notes of Pinot Gris Baron de Schiele

The light will reveal a bright yellow color with pronounced golden highlights. The nose gives off aromas of ripe fruit typical of a wine from an overripe grapes. Powerful and smooth on the palate, this great seducer charms with notes of candied fruit in the end. very subtle wine that goes perfectly with white meats in sauce or will be the perfect companion of a chicken with cashew nuts.

## Analytical information of Pinot Gris Baron de Schiele

Grape variety : Pinot Gris  
Served between 8° and 10°C  
Residual sugars : 16,4 g/l  
Alcohol : 12,7°

## Terroirs of Pinot Gris Baron de Schiele

The soil is especially constituted by conglomerates and chalky marl. (old place name: Dorfburg)

Aging potential : from 5 to 7 years