Pinot Gris "Les Caves de l'Enfer" 2024

75 cl

Terroir of Pinot Gris "Les Caves de l'Enfer"

Protected from the westerly winds by the sub-Vosgian hills, the vines are located on the best slopes of Ammerschwihr, facing east/south-east. The soils are predominantly clay-limestone.

Vinification method of Pinot Gris "Les Caves de l'Enfer"

After an appropriate pressing in our pneumatic presses, each wine is vinified with the greatest care and then matured for several months on fine lees to gain in structure and reveal their finest aromatic expression.

Tasting notes of Pinot Gris "Les Caves de l'Enfer"

"Les Caves de l'Enfer" wines are characteristic of their grape variety and representative of the "Alsace" appellation.

Its colour is golden yellow. This Alsace Pinot Gris develops a delicately smoky bouquet with hints of fruit, such as dried apricot and vine peach, as well as notes of undergrowth, melon and yellow fruit. On the palate, the wine is full-bodied, evoking aromas of apricot, subtle honeyed notes and a pleasant hint of freshness on the finish.

Food and wine pairing with Pinot Gris "Les Caves de l'Enfer"

This Alsace Pinot Gris is a fruity, racy white wine that can be served as an aperitif. Perfect with pasta dishes, risottos and mushroom-based sauces. It goes equally well with veal, chicken tajine with olives or a traditional baeckahoffe.

Technical aspects of Pinot Gris "Les Caves de l'Enfer"

Grape variety : Pinot Gris
Served between 8° and 10°C
Residual sugars : 13,2 g/l
Alcohol : 12°

Aging potential : from 1 to 3 years