

DOMAINE DU MOULIN DE DUSENBACH®

FINE WINES AND CREMANT FROM ALSACE

Jean et Monique SCHWEBEL

The wines A.O.C Alsace

PINOT GRIS

The Pinot Gris has been grown in Alsace since the 16th Century. Its small grapes produce a heady, intense and full-bodied wine, with a light smoky fragrance.

VINTAGE : 2013

TERROIR : Clay-limestone, granite, shale and sand.

GRAPE VARIETY : 100% Pinot Gris

OUTPUT: 66 hl/ha

HARVEST: only manual

COLOUR: white

TYPE: medium-dry wine

ESTIMATED AGE OF THE VINES: 25 years

AVERAGE PLANTING DENSITY: 4700 vines/ha

AGEING: oak casks and stainless steel tanks

KEEPING: 2 to 5 years

TASTING COMMENTS: Floral and fruity bouquet, fine and elegant, smooth and full-bodied.

VINIFICATION: Traditional vinification with qualitative fractionation of the juices. Fermentation under controlled temperature.

FOOD AND WINE MATCHING: modern food, sweet/ savoury food, Foie gras, poultry and white meats.

TO BE SERVED: 10-12 C

TOTAL ACIDITY : 4.29g/l

PH: 3.52

RESIDUAL SUGAR: 12.50g/l

ALCOOL CONTENT: 12.60% Vol.

