

DOMAINE DU MOULIN DE DUSENBACH®



FINE WINES AND CREMANT FROM ALSACE

The Terroir Wines

PINOT GRIS LIEU-DIT SCHIEFERBERG CUVÉE FOIE GRAS

The Schieferberg is one of the oldest Alsace named vineyards. The Schist soil produces the grapes of this great wine and is rich in fertilizing agents. This gives strong and powerful wines, which can be enjoyed with Goose or Duck Foie Gras.

VINTAGE : 2013

TERROIR : Schist

GRAPE VARIETAL : 100% Pinot Gris

PRODUCTION : 55 hl/ha

HARVEST : only manual

COLOR : white

TYPE : medium-dry wine

ESTIMATED AGE OF THE VINES : more than 15 years

AVERAGE PLANTING DENSITY : 4200 vines/ha

AGEING : inox tank

KEEPING : 7 to 8 years

TASTING COMMENTS : silky luscious wine with aromas of caramel, sweet bun and minerals. On attack, it is fairly supple in the mouth and develops a pleasing freshness on the finish.

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

FOOD AND WINE MATCHING : Goose and Duck Foie Gras

TO BE SERVED : 8-10 C

TOTAL ACIDITY : 8.03 g/l

PH : 3.42

RESIDUAL SUGAR : 14.2 g/l

ALCOHOL CONTENT : 12.24 % Vol.

