

# Domaine Weinbach

## 2019 PINOT GRIS VIN D'ALSACE

### DONNÉES TECHNIQUES

*Alcohol:* 12.5 %

*Residual sugar:* 130 g/l

*Total acidity (AT):* 7.3 g/l

**VITICULTURE AND WINE MAKING:** Biodynamic viticulture aims to bring balance and forces of life to the soil and the vines. Short pruning of the vines to keep yields low, hand picking at optimum maturity with a beautiful presence and concentration of Botrytis. Gentle pressing of the whole clusters in pneumatic presses, fermentation with indigenous yeast (element of the terroir, enhances depth and complexity in the wines) in ancient oak casks (we do not use new wood to preserve the specific fruitiness of our Alsace varieties).

**ORIGIN:** Overripe grapes from the lieu-dit Altenbourg. The Altenbourg terroir is located just below the grand cru Furstentum. Limestone forms the base of the soils, mixed with marl and sandstone. The brown calcareous soils have a pebbly structure on a steep slope with full southern exposure. The Altenbourg vineyard gives beautiful Gewurztraminers and Pinot Gris that show a fine aromatic expression and a generous structure.

### TASTING NOTES:

Intense and deep nose of honey, raisins and figs with smoky and buttery notes. Wonderful concentration on the palate with candied apricots and caramelised butter flavours. Pure and powerful character and great balance between alcohol, sugar and acidity. Superb and pure finish.

### PAIRING:

Superb on its own. Also with foie gras terrine, apple, pear or apricot based desserts (provided there is no or very little added sugar).

