

Domaine Weinbach

2023 ALTENBOURG PINOT GRIS VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Pinot Gris

Alcohol: 14.5 %

Residual sugar: 2.4 g/l

Total acidity (AT): 4.4 g/l

pH: 3.4

Barrel type: Old foudres (neutral oak)

Time in Barrel: 12 months

Bottles produced: 2,400

TERROIR: The Altenbourg terroir is located just below the Grand Cru Furstentum. Limestone forms the base of the soils, in addition to marl and sandstone. The brown calcareous soils have a pebbly structure on a steep slope with full southern exposure.

FARMING: Organic and Biodynamic (certified by Ecocert & Demeter)
Short pruning of the vines to keep yields low

PICKING: Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines.

WINEMAKING: Gently pressed in whole clusters in pneumatic presses, fermentation with indigenous yeasts (element of the terroir, enhances depth and complexity in the wines) in old oak vats.

TASTING NOTES:

The nose opens with enticing aromas of figs, ripe pear and toasted almond. With an opulent and creamy texture on the palate, this wine unveils pure intensity and great balance. Very long and elegant finish.

PAIRING:

Superb on its own. Pairs beautifully with seared foie gras or terrine, butternut squash soup with toasted almonds, pork tenderloin in a brandy cream sauce, poultry with morels and cream sauce, Chinese cuisine, hard cheeses such as Comté, Beaufort and apricot or apple based desserts.

DRINK: 2025 - 2040.

GREEN PRACTICES: Certified Organic Grapes (Ecocert)
Certified Biodynamic (Demeter)



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