







PINOT GRIS « ÉVIDENCE » 2015 ORGANIC WINE



Appellation

AOC Alsace

Analyses

Alcohol: 13°58

Residual Sugar: 5.97 g/L

T.A: 5.2 g/L

Grape Variety

100% Pinot Gris

Ageing

5 to 7 years

Tasting notes

Eye: strong yellow colour

Nose: it displays a range of powerful, complex fragrances including hints of smoke and roasted coffee beans as well as notes of white dried fruits and honey without missing some hints of minerality.

Mouth: lively attack, refreshing acidity, round and fat, fruity, great structure with a clean and dry finish. An elegant yet powerful Pinot Gris!

Food & Wine

Cooked in sauce or smoked fish dishes, lobster, scallops, poultry, white meat. Perfect for sweet and sour dishes, strong flavoured ethnic food (Thaï, Indian, Chinese,...) and splendid match with foie gras.

Origin

Estate grown organic grapes; various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

Vintage

This year, all the conditions point to a very great vintage year of 2015!

The winter was not particularly harsh, and at the start of spring we benefited from a higher level of precipitation than in 2014. The good weather after Easter prompted a growth spurt. Flowering began in June, in favorable climatic conditions. The heat of June and July promoted vine growth, but soon a dry period set in. The high temperatures (over 40 C at the beginning of July!) were accompanied by intemperate weather episodes, fortunately, the rains of mid-August arrived in a timely fashion. The vines reacted impressively with a renewal of growth and an accelerated ripening of the grapes. At the end of August, the vines displayed perfect health.

The climatic conditions for the commencement of harvesting are ideal. The grapes are in absolutely perfect health. In addition, the sunny days and chillier nights have helped preserve the freshness of the grapes.

Bottles produced: 12 440 bottles Harvest date: 15th-22nd-23rd of September, 2015



