

# ALSACE GRAND CRU ROSACKER

# Pinot Gris Grand Cru Rosacker 2019

AOC Alsace Grand Cru, Alsace, France

## An ultimate Pinot Gris Grand Cru!

### THE VINTAGE

In 2019, our harvesters, bins, and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

### LOCATION

The Rosacker Grand Cru vineyard slopes face East-South East (260-330m).

The terroir is heavy limestone and marl with light layers of sandstone.

**VARIETALS** 

Pinot gris 100%

**SPECIFICATIONS** 

Alcohol content: 13.5% ABV

Contains sulphites.

**TECHNICAL DATA** Residual Sugar: 6 g/l

pH: 3.5

Acidity (g/I): 6.1 g/I

### SERVING

Conserve wine horizontally at an ambient temperature of 10-15°C. Ideally served between 8-10°C.

### TASTING NOTES

This Pinot Gris Grand Cru is intense with yellow fruit and toasted notes. The tannins are well balanced by the fleshy full body. The dry finish is clean with an elegant minerality.

### FOOD AND WINE PAIRINGS

This Pinot Gris will marry perfectly with white meats like chicken and veal, firm fish like cod, and well-aged cheeses.



