



GRAND CRU WINES

## *Pinot Gris Grand Cru Schlossberg*

Long-lasting and seductive



### GETTING TO KNOW THE PINOT GRIS GRAND CRU SCHLOSSBERG



2015



Between 8° and 10°C



Pinot gris

Grand Cru Schlossberg was the first lieu-dit to achieve "Grand Cru" status in Alsace. The vines are planted on terraces along the south-facing hillside which runs between Kientzheim and Kaysersberg. Schlossberg owes its character to its unique geological profile, with sandy and silty soils over granite bedrock. This rich array of mineral influences produces wines of superb finesse and aromatic complexity.

#### Tasting notes

Rich golden robe with excellent legs. The nose opens with smoky notes and a hint of dried apricot, expanding to reveal fresh yellow peach and a delicious touch of caramel. Bold, full-bodied and well-rounded opening on the palate. Structure is provided by the tightly-controlled acidity so typical of Schlossberg, paving the way for a deliciously long finish.

#### Food-wine pairings

Brings out the best in pan-fried foie gras, and fish or poultry dishes in creamy sauces.

