



GRAND CRU WINES

Pinot Gris Grand Cru Zinnkoeplé

Altitude and power



GETTING TO KNOW THE PINOT GRIS GRAND CRU ZINNKOEPLÉ



2014



Between 8° and 10°C



Pinot gris

The Zinnkoeplé hillside is a unique combination of limestone-sandstone soils, south-south-east facing hillsides and a Mediterranean micro-climate. This Grand Cru terroir produces wines of great aromatic intensity, with delicious spicy notes. It is also the highest winemaking terroir in Alsace, peaking at 431m above sea level.

Tasting notes

Magnificent golden yellow colour, with great legs. A powerful, aromatic bouquet typical of this great terroir. Notes of candied fruits, apricot and a hint of pineapple. The palate deftly balances punchy fresh fruit with a well-rounded sweetness. The distinctive aromas from the nose reappear on the palate, with a delicious splash of honey in the finale. Perfect with pan-fried foie gras, and fish or poultry dishes in creamy sauces. Food-wine pairings Perfect with pan-fried foie gras, and fish or poultry dishes in creamy sauces.

