



LATE HARVEST AND SÉLECTION DE GRAINS NOBLES

Pinot Gris Late Harvest

A delicate alchemy!

GETTING TO KNOW THE PINOT GRIS LATE HARVEST

 2011  Between 8° and 10°C  Pinot gris

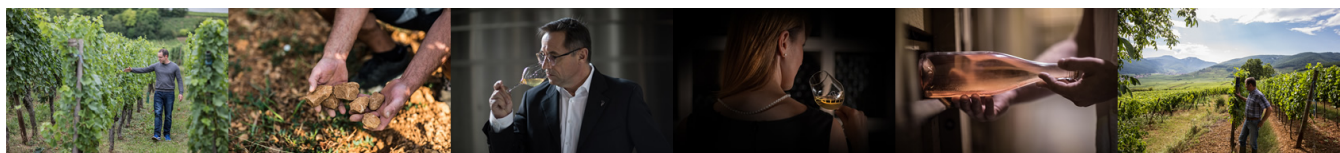
Late Harvest wines are only made in vintages of exceptional quality, allowing us to harvest over-ripe grapes in the late autumn.

Tasting notes

Golden yellow colour. A powerful, aromatic bouquet in keeping with the wine's rich character. Notes of candied fruits, dried apricot and a hint of smoke. Full-bodied and generous, flooding the palate with dried fruit flavours and building to a long, smooth finish. Late Harvest wines are only made in vintages of exceptional quality, allowing us to harvest over-ripe grapes in the late autumn.

Food-wine pairings

This Late Harvest Pinot Gris really comes into its own when paired with foie gras and wine confit, honey and nougat ice cream or fruit-based desserts.



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.