



Pinot Gris Rosenberg 2019

Characteristics

<i>Appellation :</i>	AOC Alsace
<i>Varietal :</i>	100 % Pinot Gris
<i>Average Age of Vines :</i>	29 years
<i>Surface Area :</i>	0.69 ha
<i>Soil :</i>	Clay and limestone
<i>Exposure - Slope :</i>	East - North-East Medium slope
<i>Harvest :</i>	Manual
<i>Average Yields :</i>	69 hl/ha
<i>Density of planting :</i>	4900 stock/ha
<i>Average Production :</i>	4537 bottles
<i>Vinification :</i>	Long fermentation with natural yeast. Aged during 17 months in big-barrels (demi-muids) and barrels on total lees.
<i>Date of harvest :</i>	September 17 and 18th
<i>Date of bottling :</i>	February 2021
<i>Winemaker :</i>	Maxime Barmès
<i>Proprietor :</i>	Famille Barmès Buecher
<i>Acidity :</i>	6.40 g/l
<i>Sugar :</i>	1.7 g/l
<i>Alcohol :</i>	13,5°



"Bright light straw colour with a copper hue. Discreet young fruit, plum, pear, honey and a mild spiciness. The palate remains bone dry with a crisp acidity, ripe fruit flavours, yellow plum and pepper notes leading to a long and crisp finish".

Andreas Larsson – Best Sommelier of the World

Our Rosenberg vineyard is situated in Wettolsheim on a hillside with diverse geological characteristics and clay-limestone and sandstone soils. Our vineyard parcels are mainly east and north facing and planted on rich soils where the vines flourish.

The wine produced here is ripe, round and elegant. Its distinctive characteristics will improve with bottle ageing.

The Pinot Gris Rosenberg 2019 at the table...

The Pinot Gris Rosenberg 2019 is the perfect accompaniment to simple dishes such as terrines, pan-fried mushrooms or risottos with ceps, as well as more elaborate dishes such as game or a tagine with prunes. And if you find yourself with a glass left over after the main dish, enjoy it with some Comté, Beaufort or Gruyère cheese.

