



PINOT GRIS « Tête de Cuvée »

Grape variety : Pinot Gris

Conditions of growth : This Pinot Gris vine is very deep-rooted in soils of clay and schist. It produces low quantities of small grapes which are, however very concentrated in taste and smell.

Winemaking method : The grapes are harvested by hand and the whole berries are pressed pneumatically. Traditional fermentation is through a temperature-controlled process, and ageing takes place in vats.

Tasting :

Colour : Yellow, with golden highlights.

Nose : Smokey, honey aromas characteristic of this variety, with hints of citrus.

Mouth : Full-bodied flavors of hazelnut and hay, this is an elegant wine with a light, exotic character and a lingering aftertaste.

Our advice : This round, rich and robust wine is excellent as an apéritif. It goes very well with roasted meat, poultry, foie gras, risottos, giblets and spicy or sweet dishes.

Temperature : Serve chilled between 8-10°C (47-50°F).

Ageing : From two up to five years.



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