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PINOT GRIS « Tête de Cuvée »



Grape Variety: Pinot Gris

Terroir: This Pinot Gris comes from a vineyard with very deep roots, planted on clay-schist soil. The variety is a small-berried Pinot Gris that is not very productive but has a high concentration of aromas.

Winemaking: The grapes are hand-harvested and then whole-cluster pressed in a pneumatic press. Traditional fermentation is carried out under temperature control, and tangential filtration is used.

Tasting Notes:

- Nose: Smoky and honeyed aromas, very characteristic of the grape variety, with some citrus notes.
- Palate: Full-bodied and rich, with aromas of hazelnut and hay, this elegant wine has a slight exotic character. Good length.

Residual sugar content: 11 g/L

Our recommendations: This full-bodied, round, and opulent wine is perfect as an aperitif. It also pairs well with confit, foie gras, offal, and contemporary cuisine…

Serving temperature: Serve between 8 and 10°C

Aging potential: 3 to 5 years.