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PINOT GRIS
« Cuvée des Amoureux »



Grape Variety: Pinot Gris "small berries"

Terroir: Planted on a hillside known as "Schlossberg" with a southeast exposure, the vines are arranged in wide terraces. As a result, they enjoy constant sunlight. The entire soil surface is covered with granite gravel, which helps retain natural thermal heat at night. The grapes thus enjoy ideal conditions throughout the summer.

Winemaking: The grapes are hand-harvested, then pressed whole in a pneumatic press. Traditional fermentation under temperature control.

Tasting Notes:

- Color: Golden, with a beautiful brilliance.
- Nose: Finesse and power intertwine to reveal smoky aromas characteristic of the grape variety, along with notes of pear, hazelnut, and wilted flowers.
- Palate: Rich and syrupy, with aromas of hazelnut and fruit; beautiful structure and perfect harmony. Long-lasting finish.

Residual sugar: 13 g/L

Our recommendations: This round and rich wine is perfect as an aperitif. It also pairs well with foie gras and desserts. The love poured into this cuvée and the pleasure it brings give free rein to the imagination of food lovers.

Serving temperature: Serve between 8 and 10 °C.

Aging potential: 5 to 10 years.