

PINOT GRIS « Late Harvest »

Grape variety: Pinot Gris.

Terroir : Planted on a hillside with a southeast exposure, the vines are arranged in terraces across the slope. 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 grow under ideal conditions throughout the summer. For this Vendange Tardive, the grapes are overripe, and there is a high concentration of noble rot. At harvest, in late November, the grapes had a candied appearance.

Winemaking: The grapes are hand-picked and sorted, then pressed whole in a pneumatic press. Traditional temperature-controlled fermentation.

Tasting Notes:

- Color: Intense gold with straw-yellow highlights. Perfect brilliance.
- Nose: Candied and honeyed. Notes of dried hay, hazelnut, and exotic wood.
- Palate: Majestic flavors; the grape's aroma is intense, and the aroma of overripe vineyard peaches is very pronounced. This rich and mellow wine has a beautifully long finish.

Residual sugar content: 75 g/L

Our recommendations: Its character and finesse make this wine ideal for starting or ending a meal on a spectacular note. It also pairs perfectly with foie gras.

Serving temperature: Serve between 8 and 10 °C.

Aging: This is a wine meant for aging, which can be enjoyed just as much today as it will be in 5 or 10 years.

