



## **ALSACE** **Pinot Gris**

**You are invited to enjoy a moment of Convivial Pleasure**

**For Convivial Pleasure**

**Sensations...**

This rich and opulent Pinot Gris is characterised by its remarkable freshness. The palate reveals notes of undergrowth, pepper, peach and plum.

**Food and wine suggestions**

Try with white meats such as poultry, veal and sweetbreads, sautéed creamy mushrooms, gratin dishes or even strong flavoured hard cheeses such as Comté or Beaufort.

**Terroir**

Domaine Rieflé's terroirs are located throughout the communes of Pfaffenheim, Rouffach, Westhalten and Soultzmatt on the fracture zones of the Marbach and Ohmbach faults. They form a mosaic of highly fragmented geological compartments. Our AOC Alsace vineyards are mainly situated on sedimentary soils of varying depths. Our PINOT GRIS vines are planted on the hard limestone soils of Bill, the loess soils of Lerchenberg and the gravelly scree of Kemmerlé.

**Serving**

10 - 12°C

alcohol: 13%

tartaric acid: 8,5 g/l

residual sugar: 0 g/l