



EDMOND RENTZ

Les Alsaces d'Exception

Vins fins - Crémant - Eaux de vie

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PINOT GRIS VENDANGES TARDIVES 2018



TASTING NOTES:

Yellow colour. Sweet wine. Complex and powerful, honey, candied fruits, quince and exotic aromas.

Well-balanced with a good length, this great wine has a delicate and slightly smoky hints of honey. Nice aromatic expression.

GRAPE VARIETY: Pinot Gris 100%.

SOIL: Clay, marl

VINES' AGE: 30 years old

EXPOSURE: South

WINEMAKING TECHNIQUES:

The grapes are handpicked end of October with State controller. The berries are overripened and selectionned. The grapes juice must have at least 263 grammes sugar/liter = 15,6% natural alcohol. Pneumatic presses with low pressure programmes are used. Stainless steel tanks and wooden casks under temperature control are used for fermentation and ageing. This method guarantee aromas' persistence and the perfect balance. The quality are controled, tasted and analysed during 2 years. After having reached the required quality and typicity, this wine obtain the "Vendanges Tardives", Late Harvested wine mention.

Before bottling, the wine is filtrated to ensure its perfect biological stability.

GASTRONOMICAL ADVICE:

Excellent aperitif. It goes perfectly with Foie Gras, strong cheeses, dessert buffet. To drink it on its own, for pure pleasure.

SERVICING TEMPERATURE: Serve it fresh, 8°C

AGEING: 10 years.