



EDMOND RENTZ

Les Alsaces d'Exception

Vins fins - Crémant - Eaux de vie

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PINOT GRIS 2022



TASTING NOTES:

Middle dry wine. This Pinot Gris is opulent, fine, rich bodied. Relatively supple with smoked, spiced and earthy aromas. Well balanced.

GRAPE VARIETY: Pinot Gris 100%.

SOIL: calcareous, clay

VINES' AGE: 26 years old

EXPOSURE: South, south east and west

WINEMAKING TECHNIQUES:

The grapes are handpicked end of September, beginning of October. The berries are selectionned. 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.

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

GASTRONOMICAL ADVICE:

This wine can be drunk as aperitif, with starters, fish, perfect with white meat, roasts, pork and poultry dishes, game, Foie Gras.

SERVICING TEMPERATURE: Serve it fresh, 8°C

AGEING: 5 years.

ANALYSES: Alcohol: 13%