



GRAND CRU HENGST PINOT GRIS

Grape varieties: Pinot Gris

Origin: Located in the South of Wintzenheim, the vineyard, facing South-South East, spreads on a rather steep slope with an altitude between 270 and 360 m.

Vinification: Manual harvesting, pneumatic pressing of whole bunches, static cold decanting. Fermentation at controlled temperature. Racking after fermentation, blending of the different varieties and ageing on fine lees.
Soil The soil is mainly constituted with conglomerates and chalky marl.

Tasting notes:

- **Color:** Pale yellow color with golden glints.
- **Nose:** Subtle aromas of candied fruit, fine and complex.
- **Palate:** Elegant and very structured, Pinot Gris Grand Cru Hengst is well-built. Of a rich and wealthy balance, it goes on in a charm full silky final.

Recommendations: Ideal as aperitif or for a reception, it will accompany marvelously foie gras or be served for dessert with a fruit tart.

Serving condition in F°: 50 - 54

Alcohol content: 13.5

Cellar potential: 5 to 7 years.

