

Hospices de Colmar Gentil / 2012

- ALSACE WHITE WINE -



PRESENTATION OF THE ESTATE

It is in 1255 that the civil hospices of the imperial town of Colmar were established. During this time period, priests received pilgrims and poor people, to treat them and sometimes offer them room and board. Hospital costs were often paid in kind by handing over farmlands property. The Hospices vineyard was supported over the years by benefactors' donations and legacies, and today represents a prestigious domain, property of the Louis Pasteur's civil hospices. The Domaine Viticole de la Ville de Colmar cultivates this prestigious domain to make this exceptional wine.

The Hospices vineyard is situated on drained soil which heats up very quickly in the spring. This leads to an early development of the vine. The vineyard is also famous for the exceptional microclimate it benefits from. Colmar is one of the French cities where it rains the least. This perfect balance between terroir and microclimate favours early maturity for the grapes, delicacy and mineral feature for the wines.

WINEMAKER NOTES

As an ancestral tradition, Gentil is a blend composed from 50% of quality grape-varieties: Pinot Gris which gives its richness and structure, Riesling its freshness and vivacity, and Gewurztraminer its suppleness and the spicy aromas. The Hospices de Colmar Gentil develops floral aromas with lime, vanilla, acacia honey and peach nuances. In the mouth, the suppleness is associated with a fine, fresh and fruity acidity which ends in a marvellous final. We recommend it to accompany fish terrines, sea and river fish in sauce or broiled, soft pickled fish or asparagus. You can also drink it with some cooked poultry and pheasant.

TECHNICAL DATA

Appellation:	Vin d'Alsace AOP
Grape Varieties:	Pinot Gris, Riesling, Gewurztraminer
Harvest Date:	October 2012
Alcohol:	13.0%
Total Acidity:	5.6 g/L
pH:	3.43
Residual Sugar:	<9.8 g/L
Suggested Retail Price:	\$22

