



Arthur Metz
— depuis 1904 —

MICHEL LEON

PINOT GRIS

Grape variety(ies): Pinot Gris, part of Alsace's noble varieties.

Origin: The largest part of the Alsace vineyard is located in the hills bordering the Vosges range, leaving from the Rhine plain (North east of France).

Soil: Alsace has a mosaic of soils, all very different from one another.

Vinification: The grapes are harvested when fully ripe, gently pressed whole. Alcoholic fermentation in heat-controlled tanks, no malolactic fermentation. The wine is then racked, filtered and bottled.

Tasting notes:

- **Color:** Golden color.

- **Nose:** Distinctive, touches of dried fruit (hazelnut).

- **Palate:** Round wine, powerful mallow and balanced. Generous wine.

Recommendations: This wine is ideal with foie gras and can be served at the end of a meal.

Serving condition in F°: 50 - 54

Cellar potential: 5 - 10 years



Non contractual pictures