

Pinot Gris 2010 Réserve Personnelle

As we all know 2010 was a superb quality vintage but a very small crop.

In the Pinot gris « Réserve Personnelle » vineyards, including Grand Cru Osterberg, the yields were at only 30 hl/ha.

Some severe frost in December 2009, difficult flowering due to difficult weather conditions and lower temperatures than average in the Spring seriously impacted the volume produced.

The result is a very concentrated Pinot Gris picked at high maturity, 15,4% !

After fermentation the wine has 13,4% and 34 grams per liter of residual sugar.

Very unusual but dangerously delicious this wine is super well balanced by great acidity with 8 grams of tartaric acidity when in average Pinot Gris develops usually not more than 6,5 grams.

This acidity covers the delicate sweetness and makes it taste almost dry.

Early ripeness at the end of September coupled with some botrytis made this exceptional Pinot gris with an aging potential of 10+ years.

A great bottle of wine to be enjoyed with some friends as an aperitif or with smoked fishes or fishes, white meats in sauce or with mushrooms, or pasta dishes etc... Not to forget our legendary foie gras.

