

Pinot Gris 2012 «Réserve»

«Reserve» means Selection. The grapes are strictly selected by Pierre Trimbach for their quality, vintage after vintage.

The wine is produced with 100 % Pinot Gris, by law. The origin of this grape is Burgundy where it is known as Pinot Beurot. Same looking-tasting grape. Both Pinot Gris and Pinot Beurot are mutations of Pinot Noir.

Pinot Gris represents roughly 1500 hectares in Alsace out of 15.000 total and continues to grow in popularity world-wide.

This 2012 Pinot Gris « Reserve » was vinified in a classic style, which means to us to complete dryness and fermented in stainless steel vats with no oak aging. Bottling was done in the spring of 2013 to preserve the freshness, the nice acidity and of course the aging potential.

2012 was a very good and classic vintage for this grape variety and for Alsace in general.

Very ripe and harmonious style, rich with yellow juicy peaches on the nose as well as ripe pears : full bodied with ripe smoky tropical fruit flavors and a long slightly nutty finish. Rich and fragrant, a delightful discovery for many wine lovers.

This Pinot Gris Reserve is an excellent companion to fish, especially salmon or oily fishes, also white fishes in a richer sauce, scallops, white meat, veal and chicken, pâtés, and it loves mushrooms...

Such Pinot Gris matches Fusion cuisines as well, spicy cuisines, Chinese food, Indian cuisine, curries and sushis, etc.

Pinot Gris is a great wine for people who are looking for more fruits and complexity as well as pleasure and this vintage can be stored for some years, no worries!

Technical information

Residual sugar: 11,6 g/l

A.T. : 6,21g/l

Alcohol: 13,5°

