



Pinot Gris 2015

The aromatic concentration of this unctuous and harmonious wine is recommended with foie gras.



Appellation wine : AOC ALSACE

Grape variety : Pinot Gris

Service temperature : 6 - 8°C

Time to keep : 10 - 15 years

Tasting :

At the nose, this wine associates the crystallized fruity dominant and spicy notes. Very aromatic with a well-rounded body, it expresses a fleshy mouth, well balanced between freshness and full-bodied.

Served with:

Aperitif Foie gras Dessert To drink by simple pleasure

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