



DOMAINE WACH

ALSACE - FRANCE



* Our Pinot Gris 2020 reveals a bold color, obtained by a long & cold maceration. The blend of our lieu-dit (Duttenberg) and *cuvée Vieilles Vignes* combines freshness with a seductive aromatic palette.



Aperitifs, meat pie, onion pie.



Aromas of bergamot and strawberries dance in the glass. **On the palate, the wine first appears gourmand, structured, and fruity.** Then, it waltzes between fullness and fine acidity. A touch of honey reminds us of the grape variety. We recommend that you put the wine in a carafe one hour before tasting.



The summer heat marks the harvest. In order to preserve the quality and expression of the grape variety, very low yields were necessary. Morning harvest ensured the aromatic balance. In our journey towards organic certification, we have taken a first step; we are now labeled in conversion to organic farming.

Town : Andlau

Soil : Marl Limestone, alluvium and schist

Grape variety : Pinot Gris

Exposure : Blend

Slope : $\pm 20^\circ$

Year of plantation : 1940-1980

Yield : 50 Hl / Ha

Production : 4500 bottles

Residual sugars : 5 gr / L

Acidity : 4.9 gr / L

Peak : 3 years

Pinot Gris Macération 2020

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