



ORGANIC



THE VINEYARD

Domaine's name

Bernhard-Reibel

Area

Alsace - France

Information about the vineyard (certification, location and short presentation)

Located in the heart of Alsace, in Châtenois, the 23ha of the domain Bernhard-Reibel is in organic viticulture since 2001. Respect of the soil, mastered yields, manual harvest, vinification and aging adapted for each terroir are the key to reveal the freshness, the complexity and the personality of our wines.

THE WINE

Geographical situation

Alsace - France

Appellation

AOP Pinot Gris of Alsace

Denomination

Pinot Gris Hahnenberg

Color

White wine

Vintage

2018

Grape variety

Pinot Gris

Alcohol (%)

13,3%

Content (CL)

75 cl

Residual sugar (g/L)

7,2 g/l

Total acidity (g/L)

5,7 g/l

DESCRIPTION OF WINE

Wine terroir

Ground Granitic and calcareous

Vines age Average of 20 years old

Tasting and conception

Service temperature Between 11°C and 13°C

Appearance Pale yellow, fine and bright

Nose Delicate, fresh and fruity

Palate Fine, smooth, fruity and mineral

Taste experience

Intensity : Light  Powerfull

Sweetness : Dry  Sweet

Food Pairing

This cuvée will be perfect for an aperitive and is easy to pair with asian and japanese specialities thanks to her gastronomic nature.

A word from the winemaker :

This dry Pinot Gris is elaborated with the desire to preserve the real expression of the terroir. The grapes were harvested at a perfect maturity and the juice did his fermentation into 150 years old tuns at a low temperature to get a wine well-balanced and really fine.

Domaine Bernhard-Reibel - 20 Rue de Lorraine - 67730 Châtenois

Tel : 03.88.82.04.21 - contact@domaine-bernhard-reibel.fr - www.domaine-bernhard-reibel.fr