



ORGANIC



vigneron
indépendant

THE VINEYARD

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|---|------------------------|
| 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

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|------------------------|--------------------------|
| Geographical situation | Alsace - France |
| Appellation | AOP Pinot Gris of Alsace |
| Denomination | Pinot Gris Stanislas |
| Color | White wine |
| Vintage | 2015 |
| Grape variety | Pinot Gris |
| Alcohol (%) | 13,50% |
| Content (CL) | 75 cl |
| Residual sugar (g/L) | |
| Total acidity (g/L) | |

DESCRIPTION OF WINE

Wine terroir

| | |
|-----------|--------------------------|
| Ground | Granitic with black mica |
| Vines age | 25 years old |

Tasting and conception

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|---------------------|---|------------------|----------------|
| Service temperature | Between 11°C and 13°C | Ageing potential | Until 15 years |
| Appearance | Pale gold with yellow glints, really bright | | |
| Nose | The nose is concentrated on matured fruits, agrums and vegetals aromas. We also feel the sensation of volume and structure. | | |
| Palate | Wonderful balance between acidity, sugar and aromas. The palate is delicate, based on the fruits concentration blended with resinous aromas. Lenght on fruits and minerality. | | |

Taste experience

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|-------------|-------|--|-----------|
| Intensity : | Light | | Powerfull |
| Sweetness : | Dry | | Sweet |

Food Pairing

During winter's moments, for an aperitive, for gastronomy,...

On foie gras with salt, on smoked dishes, with quince jelly, on structured desserts, with black chocolate, ...

A word from the winemaker :

This Pinot Gris is elaborated with the desire to express the structure of the variety and the true 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