

Helfrich Noble Varieties / 2013

- PINOT GRIS -



GRAPE GROWING

Pinot Gris is revered in Alsace as a super-rich wine that can be paired with many different foods. These grapes come from Couronne d'Or (Golden Crown), where the vineyards are sloped with a south/southeast exposure, and the soil is mostly calcareous and thin. The vines are dry farmed and trained upwards for maximum exposure to the sun.

WINEMAKING

Brought to the cellar, the fruit goes through a membrane pressing, cool fermentation in stainless steel tanks, cold settling, and racking on fine lees. The wine is then bottled in Stelvin screw caps to preserve the aromatic potential.

WINEMAKER NOTES

This wine has a brilliant golden color with platinum highlights. The nose reveals notes of small yellow fruits and almonds, and releases subtle hints of pear and peach. Upon the first sip, the wine is supple and fresh, revealing fruity notes of peach, apricot and hazelnut and a final touch of citrus.

FOOD PAIRING

Ideal with fish in sauce, meats, poultry, but also hard cheeses.

TECHNICAL DATA

Appellation:	Alsace AOP
Grape Varieties:	Pinot Gris
Harvest Date:	October 2013
Alcohol:	12.6%
Total Acidity:	6.9 g/L
pH:	3.3
Residual Sugar:	15 g/L

