



Crémants, Vins
& Grands Crus d'Alsace

PINOT GRIS 2022

The wines of the *Diamond range* are all produced and matured in our cellars from grapes provided by over 160 growers selected for the special care they bring to their production.

Those wines reflect the expression of the different Alsatian grape varieties and the Estate's know-how. Vintage after vintage, the well-balanced blends of the *Diamond range* ensure constant and harmonious quality.

ANALYTICAL DATAS

An early vintage with sun-drenched grapes characterizes the year 2022

Alcohol degree:	13.9 % Vol.
Residual Sugar:	less than 2 g/l
Total Acidity:	4.20 g/l in H ₂ SO ₄ / 6.4 g/l in T.A

Sec	Demi-Sec	Moelleux	Doux
Dry	Medium Dry	Medium Sweet	Sweet



TASTING by Pascal BATOT – Oenologist Master Cellar

Appearance:	Light yellow robe.
Nose:	Expressive and elegant with floral and smoky aromas.
Palate:	Ample attack, the wine is balanced, dry and complex with a straight and tense acidity. The finish has a lot of sapidity and ends on spicy notes.

FOOD AND WINE PAIRING

Dry gastronomic wine, pairs with poultry, roasted veal, its wide and dry character pairs perfectly with fish with sauce.

Serving temperature: 12°C

Available in Cork and in Screwcap

Available in 37.5cl and in Magnum.

Riquewihr, February 2023



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