

Pinot Gris Reserve 2021



As its name indicates in French, Pinot Gris is a grey varietal with white fruit. This varietal offers structured wines, round in the mouth feel and long on the finish. It shows smokiness and develops opulence and distinctive characteristic aromas.



2021 : Despite the particular climatic conditions observed throughout the year with a series of periods of frost, intense rains, and finally hot and dry weather in August and the small yields obtained in the end, the quality of the wines is there with drier, crisper and fresher profiles.



- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months



Pale golden yellow color.
Elegant nose, peach and apricots notes.
Light, round, good structure, good persistence, yellow fruits aromas.



Smoked fish, game, white meat (pork, veal, rabbit) or poultry in sauce, roast pork or veal, artichokes, offal (liver or kidneys), mushroom based dishes (risottos).



Alcohol : 12,9(% vol.
Residual sugar : 9,9 g/l
Total Acidity: H₂SO₄ : 4,55 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



DRY DRY-MEDIUM SWEET-MEDIUM SWEET