

## Pinot Gris Kirchberg de Barr 2014



The Pinot gris finds its ease in the steep slopes of the Grand Cru Kirchberg de Barr, a stony marl-limestone terroir protected from the wind by a curtain of parasol pines, which somewhat delays the maturity of the grapes.



The **Grand Cru Kirchberg de Barr** is one of the most renowned Grands Crus of Alsace, which gives rise to Riesling, Pinot Gris and Gewurztraminer of great character. The terroir is deep, giving wines excellent structure, freshness and unparalleled aromatic intensity. Over time, these wines gain particularly in complexity, finesse and minerality.



For the making of our Grand Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.



Yellow gold with ocher lights  
a full-bodied wine with honey and spicy notes.  
Round attack, smooth, long persistence, subtle smoky.



Scallops, crabs, grilled or dressed fish (salmon, pike, quail), any fusion where north meets south, tex-mex tacos, game, mushroom based dishes (risotto), offal (liver, kidneys), poached foie gras.



Alcohol : 13,39% vol.  
Residual sugar : 18,11 g/l  
Total Acidity: H<sub>2</sub>SO<sub>4</sub> : 4,24g/l

Temperature of service: 8-10 C°

Aging potential  
3 to 15 years



DRY      DRY-MEDIUM      SWEET-MEDIUM      SWEET

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