
Pinot Gris



This Pinot Gris comes from a selection of vineyards located within the village of Rorschwir where it was harvested at optimum ripeness. Pierre Gassmann considers that the grapes are ripe when the pip has turned orange brown inside the grape. Harvest is done by hand, as are most things at the estate. The philosophy that guides the Rolly Gassmann family centers on as little interference with the vines as possible, rigorous selection of grapes, and the most careful handling of both harvest and vinification to produce wines of the highest quality and specificity.

Grape varieties : Pinot Gris

Soil : A mosaic of soil types; limestone, marl, clay, muschelkalk, conglomerate.

Alcohol : 13%

Tasting notes :

Ripe with minerality; hints of white flowers, a mixture of mature apricot, peach and spices. A complex nose. The palate doesn't disappoint with a rich palette of flavors and depth. It is opulent and fresh at the same time, with rich spicy citrus & minerals. Despite the relatively high residual sugar, the wine stays elegant and extremely well balanced. This wine can be enjoyed on its own or with mildly spicy dishes or even honey roast pork for example.

