

*Pinot Gris Vendanges Tardives*



The wines from this terroir take longer to mature and the soil gives them a powerful structure offset by an array of mineral aromas. Pinot Gris from this terroir tends to keep for a long period of time. The grapes are harvested at optimum ripeness. Fermentation will start and stop with no intervention. Some wines end their fermentation up to 9 month after harvest. Once the fermentation is completed the wine is left to settle and bottled within 11 months from harvest. The bottles are then left in the cellar to mature and will only be released when they are ready from consumption.

Grape varieties : Pinot Gris

Press Notes

Soil : Clayey-marly & limy soils

Wine Spectator

Tasting notes :

White flowers and citrus on the nose with sweet apricot and orange blossom. Great acidity and balance with a long finish with spices such as ginger. Mouthwatering and very elegant. This is the perfect pairing with duck foie gras. Sweet yet balanced and refined.

2005

93 points

2001

91 points

