



Vignoble Luc Faller  
51, route des vins  
67140 Itterswiller, Alsace, France

Tel : +33 888 551 42

E-mail : [contact@vignoblelucfaller.com](mailto:contact@vignoblelucfaller.com)

Site internet : <https://vignoblelucfaller.com>



## AOC ALSACE Pinot Gris 2015 – Late harvest



**Grape variety :** 100% Pinot Gris

**Type of soil :** silty sand at 250m high

**Vines :** planted in 1985 – old vines

**Alcohol :** 12.5 % vol.

**Total acidity:** 4.65 g/L H<sub>2</sub>SO<sub>4</sub>

**Residual sugars :** 80 g/L

**Harvest :** Handpicked grapes

### **Winemaking process :**

Grapes directly pressed in our pneumatic press. Cold settling of juice and spontaneous fermentation with natural yeasts. Bottled the following spring

### **Tasting notes :**

Nose on candied fruits. The mouth is complex, with yellow fig notes, candied orange zest and other candied fruits.  
Long & spicy length .

### **Food and wine pairing suggestions :**

Lamb tajine with figs and almonds. As dessert wine with fresh pear pie.

Why not trying it on a good cigar? Enthusiasts take note!

