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AOC ALSACE

Pinot gris 2015 – Old vines



Grape variety : 100% pinot gris

Type of soil : lehm (sand, silt, clay) at 250m high

Vines : planted in 1985 – old vines

Alcohol : 13.30 %

Total acidity : 2.88 g/l h₂so₄

Residual sugar : 7.6 g/l

Harvest : handpicked grapes

Winemaking process :

Grapes directly pressed in our pneumatic press. Cold settling of juice and spontaneous fermentation with natural yeasts. Aged in stainless steel tank 7 months on fine lees.

Tasting notes :

The mouth is straight and wide at the same time. We find subtle red berries notes, cereals and a hint of bees wax. Length is on a very light bitterness and vanillin notes.

Food and wine pairing suggestions :

Very good on white meats, cheese like Comté or Saint-Nectaire, and also on sweet and savoury dishes such as lamb tajine with dried fruits.

