

# Pinot gris

Rêve d'Aloyse 2018



## Tasting

The colour is golden yellow with intense reflections. The nose has a botrytised character with hints of roasting, dried fig and dark chocolate.

The palate is supple. The structure is well structured and fresh. The persistence is pleasant.

## Food and wine pairing

Wine which delightfully accompanies foie gras/ terrine and chutney, an aperitif, a moment of pleasure.

## Technical characteristics

**Alcohol:** 13,5% vol

**Natural residual sugars:** 45 gr

**Acidity:** 5,2 AT

**Terroirs:** Marly-calcareous-gravelly soils

**Exposure:** South, South/East

**Culture:** High Environmental Value

**Sweetness :** DOUX

**Ageing time :** 8 ans

**Appellation :** AOC Alsace

**Grape variety :** Pinot Gris

**Harvest :** Manual with sorting, light maceration

**Vinification :** Fermentation thermo régulée, en cuve inox, élevage sur lies fines

**Tasting :** 8°C

## Tasting comment

An open and elegant nose, tinged with exoticism. The attack is wide and dense, of semi-dry spirit, endowed with a precise and underlying acidity which structures the whole and elates the end of the palate. Notes of Williams pear dominate, stretching out with noble bitters, a prelude to a future minerality.

*Ideal for foie gras, offal dishes, exotic desserts*


**Romain Iltis**  
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