



Pinot Gris 2022 Clos des Anges - Doux / Sweet

Grape variety :

Pinot Gris (small grape)

Parcels situation :

Plots in "Clos des Anges". Clayey Loami soil on marl limestone bedrock. Deep, compact, gravelly and slightly alkaline soil. Orientation South-East, slope from 8 to 10%.

Vineyard work :

The exploitation is led according to the mode of the Organic Agriculture - controlled by ECOCERT - FR-BIO-01.

Tasting :

- Colour : Intense, golden yellow, with golden reflections and slightly amber, clear wine.
- Aromas : High density, charmer. The nose shows us the maturity of botrytis : candied fruit flavour, honey, fir, ripe banana and barley sugar. Notes of white broth, orange blossom. Notes of mint and juniper.
- Mouth taste : Fluffy attack and extremely fruity. Strong bouquet of candied fruit, dried fruits (dates). Thick and dense wine. Heady presence. Mature and racy wine.
- Characteristics : Very mature wine, fluffy, dense, racy and heady.

Advices :

- Wine and food harmony : Fit perfectly with foie gras, very nice with sweetbread, guinea fowl with mushroom sauce, rabbit with mustard... Beautiful in aperitif or with dessert.
- Service temperature : 9-10°
- Ageing : Very nice ageing: 10 à 15 years

