



Pinot Gris 2022 Rotenberg - Moelleux / Medium sweet

Grape variety :

Pinot Gris (small grapes) Parcels situation :

One plot on the first hill of Bergheim in front of Alsace Plain, named rotenberg, on intensive red chalky-clayed soils with Oligocen marlysubsoil and loess. Deep, impotant clay percentage, stony with good vineyard potential. total east exposition and medium slope.

Vineyard work :

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

Organic wine. Tasting :

- Colour : Shining gold yellow, with coppered reflection, limpid.

- *Aromas* : Intense. Buttered nuances and overripe aromas (quince, dried grapes, Corinthians grapes,...) and yellow fruits (mirabelle,...). Nuances of almond past, of passion fruits, of vanilla and liquorice.

- *Mouth taste* : Supple attack. Notes of brioche, of butter cakes. Beautiful maturity. Very ripe. Half sweet and velvet first impression, balanced with a long fresh acidity.

Advices :

- *Wine and food harmony* : Easy drinking wine. Nice for an aperitif, suitable for goose liver, game, white meat

- Service temperature : 10-11°
- Ageing : 8 years



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