



VINS & CRÉMANTS D'ALSACE  
*Domaine Jean-Paul et Denis*  
**SPECHT**

Founded in 1955 by Alfred Specht, the vineyard of 13 hectares is divided in 40 plots which are located in the area of Mittelwihr and on the more well-known villages of Beblenheim, Riquewihr and Ribeauvillé. The vines are ideally located on the « Under Vosges » hills around these villages. Each plot is worked out separately to get the best out of it.

Alsace vintage 2019: Alsace was affected by some April frosts and summer heatwaves. Aside from those extreme conditions during the flowering season, mellow temperatures in May and a combination of warm spell and rainfall at the end of August helped the vines achieve the ripeness of the grapes. Harvest started on September 12 for AOC Alsace and AOC Alsace Grand Cru with the grapes in excellent health, ripe and well-balanced.

## DOMAINE SPECHT PINOT GRIS 2019



**Alcohol:** 13%

**Residual Sugars:** 9.7 g/L

**Tartaric Acid:** 6.33 g/L

**Tasting:** The robe is golden yellow with silver reflections. The nose is dominated with apricots and over-ripe fruits aromas. Warm and rounded attack with smoky notes.

**Food Pairing:**

- Duck – Game
- Creamy white meat of fish
- Salty-sweet dishes
- Foie Gras
- Alsatian dish: baeckeoffe

Service temperature: 8-10°C