

Alsace Pinot Gris 2017

In Alsace, the 2017 vintage was marked by the frost of April 20 and 21, which affected about 4500 hectares. This frost greatly reduced yields and led to very early flowering. Like 2011 and 2009, 2017 will be one of the earliest vintages of the last forty years with a harvest start on August 30 for the AOC Alsace. Even if it was early the quality of the harvest was excellent. The 2017 wines reveal strong personalities, are very aromatic and present beautiful balances. According to experts, this vintage has some resemblance to 1947.



Origin: Domaine Specht

Alcohol: 12.92%

Residual Sugars: 5,6g/L

Tartaric Acid: 4.71g/L

Tasting: With a Pale-yellow color, this PG has a fruity discreet nose of white fruits jam. The mouth is fresh with some citrus aromas which makes it bright. Good balance.

Food Pairing:

- Appetizers and light lunch in general
- Oriental dishes - Sushi
- Duck - Game
- Creamy white meat of Fish

To be served at 8° to 10° C.