



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

Alsace Pinot Gris 2018

In Alsace, 2018, unlike 2017, there was almost no frost damage. No diseases that have grown in the vines. The heavy rainfall that fell at the beginning of the year was enough to cope with the high temperatures of this summer and the drought. The quality was excellent with a very good yield for the harvest.



Origin: Domaine Specht

Alcohol: 13.53%

Residual Sugars: 3,4g/L

Tartaric Acid: 5.32g/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.