

## THE VINEYARD

Varietal	Pinot Gris 60% Chambave Muscat 30% Gewürztraminer 10%
Altitude	800 - 900 m asl
Vineyards of provenance	3 parcels - in Municipalities of Sarre, Saint Pierre e Villeneuve
Average yield per hectare	40 q
Soil	sandy silty
Fertilizers	natural manure, green manure
Treatments per year	3 times max (phytopharmacological)
Weeding	mechanical
Planting year	1990
Density	> 10000 vines / hectare
Trellising	Cordon de Royat

## IN THE WINERY

Fermentation	20 - 25 dd in French barrique
Aging	French barrique with bâtonnage
Percentage of new barrique	35%
Annual production	2000 - 2500 bottles

## TASTING NOTES

Vintage	2013
Eye	intense and bright golden yellow, orange nuances
Nose	scents are sweet, an explosion of dried apricot, vanilla, peach flowers and saffron
Mouth	on the palate, it is rich and sweet. Long lasting and thanks to a balanced acidity and minerality it is very approachable and drinkable

Glass

