

# ALSACE: PINOT GRIS

## Style

White, dry.

## Region

Alsace.

## Wine Maker

Charles Schléret

## Appellation

Alsace

## Cépage

Pinot Gris.

## Tasting Note

An exotic Pinot Gris that has spice, wild flower and faint wood smoke aromas preceding a complex palate of dried fruit, honey, nuts and minerals with a dry, tangy finish.

## Serve

With distinctive flavoursome foods, traditionally with foie gras or fashionably with Oriental or Indian cuisine.

## Cellarage

It will age happily for 3-5+ years.

## Vinification

Hand harvested grapes, gathered at optimum ripeness, are de-stemmed and pressed and then vinified in enamel fermentation tanks prior to filtration and bottling the following spring.

## History

Local folklore maintains that the distinguished General Lazare de Schwendi (who lived & died in Kientzheim), was responsible for bringing Pinot Gris to Alsace. In 1565, on a mission to expel the Turks from Hungary he successfully attacked the fortress at Tokay taking 4000 vats of wine as bounty. Legend has it that he liked the wine so much that he imported vines to replicate it at home. It is impossible to validate the truth of this story, however, what is certain is that Tokay d'Alsace and Hungarian Tokay are related in name only - the latter is produced from Furmint, an entirely different grape. Those who stand by this story say the wrong vines were imported, others maintain that Pinot Gris is a variant of Burgundian Pinot Noir and therefore native to France.

