

AOC Alsace

Gentil du Brandbuckel

Domaine Frey Charles et Dominique

Awards:



Origins:

- **Grape varieties:** Pinot Blanc, Pinot Gris and Gewurztramer
- **Terroir:** Granitic sand and silt
- **Pruning:** Guyot double
- **Yield:** 65 hl/ha

Vinification:

Pressing of complete bunches, indigenous yeasts, 3 weeks fermentation.

Ageing:

6 months on fine lees in inox tank.

Tasting notes:

Matured in barrels, slightly woody dry wine, very harmonious, good length in mouth.

Ageing potential:

Can be kept 3 to 5 years.

Gastronomy:

Serving temperature of 12-14 °C

Recommended for starters, fish and white meats.

