

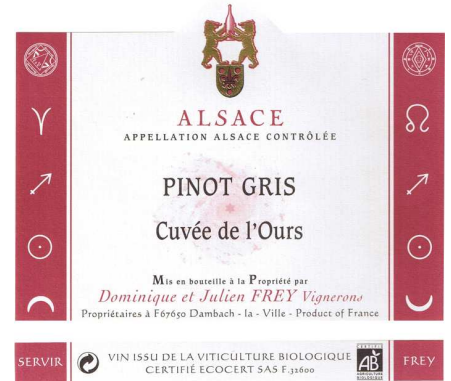
AOC Alsace

Pinot Gris Cuvée de l'Ours

Domaine Frey Charles et Dominique

Awards :

Guide Dussert-Gerber



Origins:

- **Grape varieties:** Pinot Gris
- **Terroir:** Granitic sand
- **Pruning:** Guyot double
- **Yield:** 50 hl/ha

Vinification:

Pressing of complete bunches, indigenous yeasts, 4 weeks fermentation.

Ageing:

6 months on fine lees in barrel and inox tank.

Tasting notes:

Delicate fruity wine of great finesse, full-bodied, well-balanced.

Ageing potential:

Can be kept 3 to 5 years.

Gastronomy:

Serving temperature of 12-14 °C.

It matches well gourmet food, roasts, foie gras and is a classy aperitif wine.

