



# A.O.C ALSACE

## PINOT GRIS 2022

### LE FROMENTEAU



#### What I know about the Pinot Gris Le Fromenteau 2022

It is part of the "Série Artiste", four fruit wines where the artistic label changes every 3 years. Brown and ochre tones are the preferred colors of this grape variety, with its deeply earthy character.

**Grape varieties :** 100% Pinot Gris

**Age of vines :** 40 years

#### **The Terroir :**

This cuvée is made from a dozen small plots of alluvial and gravel terroirs located on the plain around the communes of Wintzenheim, Turckheim and Wettolsheim.

**Soil preparation :** Sowing one row in two. Light ploughing.

#### **The name :**

Fromenteau was imagined and created by Jean MEYER in 1992. This gentle name, reminiscent of cereals, is the old name given to Pinot Gris, particularly in Champagne.

#### **Vinification and ageing :**

The grapes are harvested 100% by hand.

Our approach remains traditional. The grapes are pressed whole for around 6 hours in our pneumatic presses. The must is settled naturally by gravity. Fermentation starts spontaneously with the yeasts in our century-old casks.

This is followed by ageing on fine lees for several months until bottling, which usually takes place in the autumn or as summer approaches.

Before bottling, the wine is filtered. If necessary, sulphur can be added at this point.

#### **Comments :**

This dry Pinot Gris is an ode to the land. It is defined by its firm, fleshy structure. Depending on the vintage, the nose is telluric, with scents of forest, hazelnuts, bakery products, as well as sappy, saline notes that are sometimes gamey, often smoky, toasty or even roasted with age in a powerful year.

On the palate, the country character of the fruit is long and persistent, thanks to supple but firm acidity.

The wine's salinity is very present, and it blossoms after a few minutes' aeration.

#### **Food and wine pairing :**

This wine is the perfect partner for white meats, cereals, pulses (lentil salad, chickpea hummus) and vegetarian cuisine. It also goes well with Thai and spicy cuisine, with marinades based on soy sauce.

#### **Tasting :**

Ideal serving temperature: 10°C

To drink over 5 to 10 years

Alcohol : 13°

Sugar : 2 g

Acidity : 5.2 g

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