Wijnfiche

Ehrhart - Pfohl Réserve | Alsace | BIO | Pinot Gris France (ALSACE) — 2023

Domain

Ehrhart

The vineyards of the Ehrhart André family are located in Wettolsheim province, situated between the castles of Eguisheim and Hohlandsbourg. One has an area of more than 10 hectares of 'Appellation d'Origine Contrôlée' including four hectares in 'Appellation Grands Crus'.

Vinification

After the manual harvest, the grapes are gently pressed with a pneumatic press for 3 to 6 hours depending on the grape variety. This is followed by a cold, slow fermentation for 15 days to 4 months. After fermentation, the wine is separated from its yeasts and aged for 6 to 8 months before being commercialized.

Taste

Straw yellow with aromas of ripe yellow fruit and some citrus. The taste is sweet and powerful and has a nice balance with fresh tones. Aromatic, round slightly sweet wine with a long finish.

Food pairing

Fish - trout | Asparagus | Poultry | Game pie | Pie - apricot tart

General information

Type: White wine
Grape varieties: Pinot Gris (100%)
Viticulture: Biodynamic
Storage (years): + 5-7
Serving temperature: 9-10 °C
Taste profile: Round smooth

