



VINS D'ALSACE
Henry Fuchs
VIGNERON RÉCOLTANT

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S.à.r.l au capital de 100 000 € - Siret : 419 059 712 00 28
TVA : FR 75 419 059 712 - Accise n°FR 00 8101 E 0622

Pinot Gris 2017

Type : dry white wine.

Sugar : 1 (scale from 1=dry to 5=liquorous).

Soil : silty-clayey. Coming from an early mature vine on a warm terroir at the top of the Muhlfurst hill between Ribeauvillé and Hunawhir. close to the forest that helps to keep a nice acidity level guarantee elegance and freshness.

Yield : 55hl/ha. Average age of the vines : 35 years

Vinification : hand-picking, whole-bunch press in pneumatic press, static sedimentation with enzymes (36h), no yeast added, 6 months of natural fermentation, active lees helps to finish, 3 months maturing on fine yeasts in traditional wooden vat, pre-filtration on earth, steril filtration and bottling in july.

Analysis : 13,5 % vol. alcohol – 7,5 g/l rest of sugar – 3,5 g/l total acidity in H2SO4 – 95 mg/l total sulfites – 0,62 g/l volatil acidity.

Degustation : the nose is open and intense on white fruit notes (Mirabelle plum, pear) with little tints of smoke. The mouth is powerful but well balance.

Ideal between 8 and 10°C, it's a perfect wine just to have a drink with friends or with light dishes like composed salads, grilled white meat, mushrooms pie...etc.