



PINOT GRIS GRAND PREMIER CRU DE NOS ROCHERS



Terroir

- Keuper Marl
- Vineyards on steep slopes
- Manual harvest

Tasting Notes

Pinot Gris can nowadays be considered as the favorite gastronomic wine of Luxembourgers. With its fresh and pleasant acidity, its nice minerality and its powerful aromas (apricot, passion fruit, grapefruit, fresh hazelnut), the Pinot Gris is appreciated by most connoisseurs. This modern and well-balanced wine is an ideal accompaniment to high-end gastronomy.

Vinification

- Partial grape destemming
- Controlled fermentation at 16°C
- Maturation in stainless steel vats of 31 hectoliters

Food pairing

It will perfectly accompany veal or fish in cream sauce.

