

AOP Alsace

PINOT GRIS

BARRIQUE

dry



KIEFFER

JEAN-CHARLES & GERALD

Mechanical harvest and pneumatic press. The alcoholic fermentation happens in stainless steel tanks, malo-lactic fermentation and ageing in burgundy oak barrel.

The nose reveals flavours of quince marmelade, caramel, toffee and spicy notes. The mouth is dry and full-bodied, with a tender acidity and great length.

Roast poultry, thanksgiving diner, cheese plate...

Plots: "Fruehmess" (pink sandstone)

Exposure: South

Yield: 45 hL/ha

Total acidity: 2020

Residual sugar: < 0,5 g/L

Vintage: 2020

