

Pinot Gris Grand Cru Rangen 2015



■ Tasting notes

Alsace Grand Cru Rangen is the most southern from the Grands Crus soils and certainly the most mythic. Faced south, with large periods of sunshine, this unique volcanic soil, compound of siliceous rocks and volcanic lava, is located on a vertical and steep 85%-slope. The harvesters have to be roped up.

This Pinot Gris Grand Cru Rangen presents a gold colour and on the nose reveals aromas of honey, of yellow and ripe fruits and sweet spices. On the palate it develops a round and honey touch, with flavours of apricot and star anise.

- Tasting temperature : 8 - 10°C
- Enjoy it now or keep it 6 to 8 years.

■ Food & wine matching

This Grand Cru accompanies with elegance aperitif, refined dishes, like lobster, or can be degusted at any time for your own pleasure.

■ Technical analysis

Alcohol : 14.2 % vol.
Residual sugar : 21 g/l
Total acidity: H₂SO₄ : 3.21 g/l

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