



JEAN BIECHER
& FILS
ALSACE



Pinot Gris – Organic

DEPUIS
1762

Named after the first vintage made by the Biecher family, the 1762 range is a vinous exploration of Alsace heritage. It's intended to be a picture of Alsace, seen through the lens of her mature vineyards, in a given vintage. Therefore, the cuvée is composed of rare and extraordinary parcels of vines.

Tasting notes

Appearance : Pale straw with some subtle 'Gris' tints to its appearance. Brilliant in clarity.

Nose : Lifted aromas of Japanese pear, green apple, cinnamon spice and fresh quince enliven the nose.

Palate : Fresh and lively with a rounded texture and a fine acidic backbone, the palate beautifully combines the fresh flavours of green apples, international pears and 'just picked' quinces with the exotic spicy undertones of cinnamon and cloves, in a long and indulgent finish.

Food and wine pairing

The gentle acidity and marked fruitiness of a well balanced Pinot Gris perfectly complements roast pork with a stewed pear sauce, or match with creamy pastas, poultry and seafood. Look for apples, pears, honeysuckle, spice and bread flavours.