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ALSACE

## Pinot Gris – CLASSIC

### A.O.C. ALSACE

One word sums the Pinot Gris up perfectly, generosity, like when ripe fruits are harvested during the autumn or fragrant undergrowth. The intensity also pairs wonderfully with autumn meals with its array of stew dishes. Pinot Gris have a noble, velvety texture sometimes with smooth and silky nuances.

### History

Pinot Gris, originally from Burgundy and known for its qualities and abilities to produce very concentrated wines, was finally given this name after initially being called Grauer Tokayer.

### Tasting notes

Pinot Gris has a beautiful yellow-gold colour. Rich in aromatic complexity, Pinot Gris can reveal typically smoky notes as well as delicious aromas of dried fruit, apricot, honey, beeswax and gingerbread ... This ample and fleshy wine is sustained by a delightful tension which gives the wine a full-bodied structure. The finish is long and well balanced.

### Food and wine pairing

With its richness of expression, Pinot Gris sports a natural audacity, able to be matched with dishes usually for red wines. With its hint of earthy and smoky undergrowth, Pinot Gris d'Alsace makes an admirable match for pan-fried girolle mushrooms, risotto with boletus mushrooms.