



# LUCIEN ALBRECHT

GRANDS VINS D'ALSACE

## PINOT GRIS GRAND CRU PFINGSTBERG

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### VINTAGE 2015

The 2015 vintage began with a very mild spring, followed by high temperatures in June and July. There were a few episodes of severe drought but overall the vintage was near perfect with excellent ripening on the vine. The wines produced from this vintage showcase an exceptional balance of alcohol, residual sugar and acidity.

### VINIFICATION

To craft our Grands Crus, we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expressions that influence the aromas, composition and true character of each Grand Cru.

### TASTING NOTES

This 2015 Pinot Gris presents a pale yellow color with gold tints. It develops a refined nose with aromas of toast and yellow fruits. After a supple attack, the wine becomes silky with a great complexity and refinement.

### TECHNICAL ANALYSIS

Alcohol: 14.1%

Residual sugar: 32 g/L

Total acidity: 3.08 g/L

Temperature of service: 46°–50° F

Aging capacity: 3 to 15 years

Terroir: Mostly clay-limestone soils on the western slope and sandstone on the eastern slope.