

LES CEPAGES

Le Pinot Gris Cuvée Romanus

GENERAL INFORMATION

An original expression of Pinot Gris, the Romanus is dry yet textured and shows the versatility and potential of Pinot Gris. Despite the dry style, this wine retains the typical aromas of orchard fruit and wood smoke, however has a persistent and saline finish.



VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months

VINTAGE 2023

A difficult season with an unprecedented attack of powdery mildew for a region whose usual enemy is downy mildew, requiring hyper-vigilance and precision in treatments until the end of July.

The weather was capricious throughout the season, but it was the cool end of July that made veraison long and heterogeneous. The return of hot weather in the first fortnight of August led to very rapid ripening, leading to the first forecasts of a September harvest brought forward by a week to August 28.

TASTING NOTES

This Pinot Gris with its royal gold color and copper highlights has a discreet nose of dried fruit (almond, hazelnut) and fig. The delicate palate is fresh, with the silkiness of yellow fruit.

Temperature of service: 8-10°C

Aging capacity: Enjoy it now or keep it up to 5 years.

FOOD & WINE PAIRING

This Pinot Gris pairs well with richly flavored dishes: game, veal, pork and poultry, particularly when served with rich sauces, fillet of duck with balsamic vinegar, and also great with comté cheese or yellow fruit based desserts. This is also an ideal aperitif wine.

TECHNICAL ANALYSIS

Alcohol: 13.19 % alc/vol.

Residual Sugar: 0.32g/L

Total Acidity H_2SO_4 : 3.3 g/L



DRY DRY-MEDIUM SWEET-MEDIUM SWEET



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