

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 2021

Despite the particular climatic conditions observed throughout the year with a series of periods of frost, intense rains, and finally hot and dry weather in August and the small yields obtained in the end, the quality of the wines is there with drier, crisper and fresher profiles.

TASTING NOTES

Complex nose of roasting, dark chocolate and coffee which opens on dried apricot. The palate is fresh and ample with a finish on roasting and orange zest.

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: 13.53 % alc/vol.

Residual Sugar: 3.45 g/L

Total Acidity H_2SO_4 : 4.7 g/L



DRY DRY-MEDIUM SWEET-MEDIUM SWEET



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