



VINS D'ALSACE

DOMAINE
GRESSER
ANDLAU



GRANDS CRUS

KASTELBERG - MOENCHBERG - WIEBELSBERG

SELECTION GRAINS NOBLES 2003 PINOT GRIS "CLOS DE L'OURSE"

WINE

Varietal:

Pinot Gris

Vintage:

2003

Certification :

Wine made from grapes produced using sustainable agriculture methods

Alcohol :

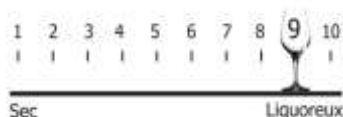
13 % vol

Bottling:

September 2004

Sweetness:

SWEET



ROCK and VINE

Terroir :

CLOS DE L'OURSE

Rock's or soil :

"Villé's" Schist - Limestone

Orientation :

East

Age of vines :

40 ans

Production :

6 hl/ha

Vines :

Biodynamic practices - compost - organic manure - ploughing - harvesting at physiological maturity

Harvest :

Strict, selective sorting., End of october 2003

Vinification :

Selection of only noble rot grain, pneumatic pressing, cold-must-settling for 36 hours - matured on fine lees in oak barrels

TASTING

Beautiful botrytised aromas, in the mouth, superb balance between fatness, power, very beautiful and elegant minerality.

Food & wine pairing

A rich and generous wine to accompany goose foie gras and desserts.



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E.A.R.L. AU CAPITAL DE 83 847 €

N° T.V.A. FR 19 315 158 402

SIRET 315 158 402 00018

R.C. COLMAR - Code NAF 121 Z

EDRI

FR31515840200018

REX

FRREX20214644

IBAN CREDIT AGRICOLE DE BARR

FR76 1720 6000 0348 1372 5101 050 / BIC : AGRI FR PP 872

IBAN BANQUE POPULAIRE ALSACE

FR76 1470 7500 6570 2169 7854 372 / BIC : CCBPFRPPMTZ