

CLOS DE L'OURSE VENDANGES TARDIVES PINOT GRIS 2003

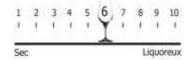
WINE

Pinot Gris Varietal: 2003 Vintage:

Certification: Wine made from grapes produced using

sustainable agriculture methods

Alcohol: 13.5 % vol Bottling: September 2004 Sweetness: **MEDIUM-SWEET**



ROCK and VINE

CLOS DE L'OURSE Terroir: "Villé's" Schist - Limestone Rock's or soil:

Orientation: East Age of vines: 39 ans Production: 40 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Selection by hand, End of october 2003

Vinification: Careful selection in vineyards, pneumatic pressing,

cold-must-settling for 36 hours - fermentation with natural yeats - aged on fine lees in oak barrels

TASTING

Botrytised nose, in the mouth great richness balanced by a beautiful long and persistent minerality at the end

of the mouth.

Food & wine pairing This rich and generous wine, the game (Lièvre à la

Royale) and the foie gras





GRESSER

VENDANGES TARDWES