

## **CLOS DE L'OURSE PINOT GRIS** 2020

WINE

**Pinot Gris** Varietal:

2020 Vintage:

Certification: Organic Wine certified by Ecocert FR-BIO-01

Alcohol: 14,5 % vol June 2021 Bottling: Sweetness: **MEDIUM-DRY** 

Liquoreux

## **ROCK and VINE**

**CLOS DE L'OURSE** Terroir:

"Villé's" Schist - Limestone Rock's or soil:

Orientation: Est Age of vines: 40 ans Production: 45 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Hand-picked harvest, September 2020

Vinification: Pneumatic pressing, cold-must-settling for 36 hours -

fermentation with natural yeats - aged on fine lees in

oak barrels

**TASTING** On the nose, a sensation of smokiness with aromas of

underbrush (acacia, honey). On the palate, a beautiful generosity is revealed, balanced by a minerality at the

end of the mouth.

Food & wine pairing This rich and generous wine goes well with white

meats, poultry and game.





