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Gisselbrecht 'Alsace' Pinot Gris 2017

Grape Varietal:	100% Pinot Gris
Growing Region:	Dambach-la-Ville, Alsace, France
Owner / Winemaker:	Claude Gisselbrecht



I had the pleasure to spend some time with Claude in Dambach-la-Ville last July, visiting their vineyards and working through their whole range of wines. This Pinot Gris is such an approachable style, and has charmed taste buds the world over for many years. While some hint at the delights of Alsace, the traditional home of Pinot Gris. It is winemakers like Claude who can express the complexity and surprising richness this varietal can achieve.

The Gisselbrecht family winery - now headed by Claude and his brother Philippe (*the senior viticulturist*) - have been respected winegrowers since the 17th century, though it was from 1936 with Willy Gisselbrecht (*their grandfather*) that the winery began to gain its reputation as a quality winemaker. They own 17ha of hand-tended vines on the best slopes of Dambach-la-Ville and the surrounding villages. Their wines have seduced wine enthusiasts around the world and continue to excite new taste buds, especially when paired with a variety of cuisine.

Throughout the year their vineyards are meticulously maintained and cultivated during their long, mild growing season, culminating in the ultimate satisfaction of balanced fruit at harvest time. All of their fruit is harvested by hand, ensuring the highest quality through careful bunch and even berry selection along with diligent handling on arrival at the winery. Which is only a short distance from each of their gentle sloping vineyard sites which overlook the village. It is the families' years of experience which are the key ingredients to their quality wines, crafting unique, fragrant and well balanced elegant aromatic wines.

As you pour this wine into your glass, you will be greeted by a pale golden straw colour with a shimmering hue. On the nose this Pinot Gris has lifted nashi pear, ripe apples and subtle citrus notes, complimented by a note of fresh herbs and a white floral background. On the engaging and generous palate this wine has good structure. Showcasing rounded fruit flavours of ripe pears, along with a defined seam of honeysuckle sweetness and subtle hints of ginger. This Pinot Gris is nicely balanced by natural fruit acidity, giving the wine a vibrant refreshing finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Gisselbrecht Pinot Gris has 12.5% Alc./vol. Chill gently and serve in an aromatic wine glass at 8-9°C.

Cellaring Potential:

Drinking perfectly well this summer season; and will age nicely for 18-24 months.

Food Pairing Suggestions:

Perfect wine pairing with seasoned seafood, Asian cuisine and white meat dishes, along with tempura vegetables and a glass with good friends - *enjoy.*

A classic Alsatian Pinot Gris, showcasing typicity and a vibrant character.

