

## Gisselbrecht 'Grand Cru' Frankstein Pinot Gris 2013

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

Since the 17th century, the Gisselbrecht family have crafted small lots of exceptional Alsace wines, with a focus on their much sought-after *Frankstein* and *Muenchberg Grand Crus*. These are classic Alsace wines with vinification carried out in a combination of large neutral oak and concrete fermentation vats, plus are settled naturally, with no aggressive filtration and then allowed to rest in their cellar for an additional year before release.

This Pinot Gris get it's named from being sourced from 'Frankstein' a Grand Cru appellation vineyard, located in the commune of Dambach-la-Ville, in the Bas-Rhin sub-region of Alsace, and is amongst the most southerly of the Bas-Rhin Grand Cru vineyards. The Gisselbrecht vineyard is grown on granitic subsoils, with excellent drainage, while the granite stone collects and concentrates heat in the canopy.

Which all helps to ripen the fruit in this finely balanced climate. Claude's brother Phillipe carefully tenders the vineyards and then decides on the ideal time to cultivate. During the harvest their local pickers have a seasonal race against time and the weather. Relying on age-old methods, picking is mostly done by hand, thus ensuring the quality of the grapes through careful berry selection and handling, plus only a short distance back to the winery.

Both brothers are involved right through the vinification process, maturation, culminating in the ultimate gratification of blending and bottling the finished wine. They use bespoke winemaking equipment and local knowledge and skills that have been progressively acquired over several generations. Resulting in a wine expressing its unique terroir and an attention to detail that only centuries of tradition can deliver. Though their philosophy focuses on preserving the essence of the fruit parcels, their fragrant aromas and their soft, delicate fruit characters.

In the glass you will be greeted by a golden straw colour, with numerous tears giving a lifted richly aromatic Pinot Gris. Showcasing an exotic aroma of ripe pears, white peaches, honey and floral notes. With several years of bottle development, the palate is rich and complex showcasing ripe summer fruit flavours, like apricots, peaches and guava entwined with dried spice and a gunflint mineral seam from being grown on granite soils. The palate has a generous personality, with its natural acidity giving balance to the exotic fruits and a lingering medium-dry sweetness to the elegant finish. *Treat yourself - this wine is definitely worth sharing.*

This 2013 Gisselbrecht 'Grand Cru' Frankstein Pinot Gris has 13.0% Alc. Chill gently and serve in an aromatic wine glass at 8-9°C.

### Cellaring Potential:

Drinking perfectly well this season; plus - will age nicely for another 2-3 years.

### Food Pairing Suggestions:

Perfect wine pairing with well-seasoned shellfish, grilled white fish, lemon-parmesan risotto, grilled chicken along with varied Asian and vegetarian dishes - *enjoy*.

***A gastronomic Pinot Gris, with a generous character and defined finesse.***

