



GRAPE-TO-GLASS

wines worth sharing

Gisselbrecht Pinot Gris 2019

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



I had the pleasure to visit with Claude in Dambach-la-Ville on a number of occasions, visiting their family vineyards and tasting his varietal wines. This Pinot Gris is such a welcoming style, and has charmed taste buds the world over for many years. Showcasing the delights of Alsace, the traditional home of Pinot Gris. With this wine expressing the complexity and generosity this varietal can achieve.

The Gisselbrecht family winery - headed by Claude and his brother Philippe (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 globe and continue to excite new taste buds, especially when paired with a variety of cuisine.

All of their fruit is hand harvested, 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 vineyards which overlook the village. It is the families' years of experience which are the key ingredients to their quality, crafting unique, fragrant and well balanced elegant aromatic wines.

As you pour this wine into your glass, you will be greeted by a pale straw colour with a shining hue. On the nose lifted red apples, nashi pear, subtle citrus notes and lifted by a note of green herbs and a white floral background. On the welcoming and generous palate this wine has a relaxed structure. Showcasing forward fruit flavours of ripe pears, along with an undercurrent of honeysuckle sweetness and a deft note of ginger. This Pinot Gris is nicely balanced by natural fruit acidity, giving the wine a vibrant lingering finish. *Treat yourself - this wine is worth sharing.*

This 2019 Gisselbrecht 'Alsace' Pinot Gris has 13% Alc./vol. Off-dry style. Chill gently and serve in an aromatic wine glass at 8°- 9°C.

Cellaring Potential:

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

Food Pairing Suggestions:

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

A classic Alsatian Pinot Gris, showcasing typicity and varietal character.

