



GRAPE-TO-GLASS

wines worth sharing

Gisselbrecht 'Alsace' Pinot Gris 2020

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



I have had the pleasure of visiting with Claude in Dambach-la-Ville on a number of occasions, visiting the family vineyards and tasting his honest varietal wines. This wine showcases the aromatic nature of Alsace, the traditional home of Pinot Gris. With this wine expresses the layered, lush 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 charmed wine enthusiasts around the globe and continue to excite new taste buds, especially when paired with a variety of fragrant 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 to the winery. Which is only a short distance from each of their gentle sloping vineyards that overlook the village. It is the families' years of experience which are the key ingredients to their quality, crafting unique, fragrant and well-balanced aromatic wines.

In your glass, you will be greeted by a pale straw colour with a shining hue. On the nose wildflowers and morning-dew grasses, along with a note of nashi pear, subtle citrus notes, fresh ginger along with blanched almonds. On the welcoming and generous palate this wine has a relaxed nature. Showcasing forward fruit flavours of ripe pears, with entwined seams of ginger and honeysuckle flavours, with a subtle lift from mild citrus fruits. This lush Pinot Gris is nicely balanced by the splash of natural fruit acidity, giving the wine a bright lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Gisselbrecht 'Alsace' Pinot Gris has 13% Alc./vol. With 16g/L of residual sugar. 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 another 18 - 24 months.

Food Pairing Suggestions:

Perfect wine pairing with freshly seasoned seafood, gently spiced Asian cuisine, along with aromatic white meat dishes, tempura vegetables and with aged, medium strength cheeses - *enjoy.*

An appealing Alsatian Pinot Gris, showcasing generous varietal characters.

