



JEAN BIECHER ALSACE PINOT GRIS

Varietal: 100% Pinot Gris.

Vintage: 2020

Origin: Alsace AOP



TASTING NOTES

Pale straw with some subtle 'Gris' tints. Lifted aromas of pear, green apple, cinnamon, spice and quince fruit. Fresh and lively with a rounded texture and a fine acidic backbone, the palate combines the fresh flavors of green apples, pears and quince fruit with the exotic spicy undertones of cinnamon and cloves, in a long and finish.

FOOD MATCH

The gentle acidity and marked fruitiness of a this Pinot Gris pairs perfectly with roast pork with a stewed pear sauce, creamy pastas, poultry and seafood.

.AWARDS

International Organic Wine Award 2020: Silver Medal

ABOUT THE PRODUCER JEAN BIECHER

The Biecher family has been making wine in the heart of Alsace since 1762, generation after generation. The cellar lies in the picturesque village Saint-Hippolyte, in the foothills of the Vosges Mountains, beneath the spectacular Haut-Koenigsbourg castle. Jean Biecher, today run by Olivier Biecher, is the largest producer of organic wines in the region. Their wines are known to be very classic and original in style and reflect the unique area.

VINEYARDS & WINEMAKEING

The Biecher family believes in responsible winemaking from vineyard to cellar. Each organic vineyard never has any chemical or synthetic fertilizers added, while pests are controlled through natural means, e.g. bushes to attract predators.

TECHNICAL DATA

Certifications: Organic ingredients (EU certification: Organic Wine)

ALC: 13%

RS: 11g/L

Packaging: Glass bottle of 750 ml with screw cap

Bottles per case: 12