

**Grape varieties**

100% Pinot Gris

**Origin**

France, Alsace, Colmar

**Soil**

volcanic, very inclined coastal (up to 80°), yields of 18 Hl./ha

**Vinification**

cold deburring, slow alcoholic fermentation (between 3 and 12 months) with own yeasts

**Ageing**

12 months in barrel

**Characteristics**

White, Traditional, Sweet, Creamy and full in mouth

**Properties**

Alcohol: 11,5 %, Ph: 3,8, Residual sugar: 156 g/l

**Also appears in:**

Price: Más de 50€

**SCHOFFIT PINOT  
GRIS SGN (50 CL)**SCHOFFIT, Colmar

2001

02409

50 CL