



DOMAINE CLOS DES ROCHERS

PINOT GRIS



ORIGIN

Luxembourg

The grapes are selected from the very best plots near the villages of Wormeldange and Ahn

100% Pinot Gris

VINIFICATION

The grapes, harvested by hand, are selectively picked at the most favourable moment of their maturity. Early November, the harvest is generally over.

The grapes are collected in crates of 200 kg and are transported twice a day to the Domaine's pneumatic wine presses.

The must ferments in small stainless steel or oak vats under temperature control.

After ageing for a few months on fine lees, the wines are bottled in the spring following the harvest.

TASTING NOTES

The wine reveals the flattering fullness of Pinot Gris but with no excess of residual sugar. A wine for fine dining.

SERVING SUGGESTIONS

To be savoured with white meat, pan-fried duck liver, sparingly sugared desserts or as an aperitif.

Serve at 8-10°C (46° to 50° F).

STORAGE

Store the bottles horizontally.

Ready for drinking now or within 4 years of purchase.

TECHNICAL DATA

Packaging: cardboard boxes - bottles are horizontally packed

Cases: 6 x 75cl