



# DOMAINE CLOS DES ROCHERS

## PINOT GRIS GREVENMACHER FELS



### ORIGIN

Luxembourg  
Grevenmacher "Fels"  
100% Pinot Gris

### VINIFICATION

The grapes, harvested by hand, are selectively picked at the most favourable moment of their maturity. In late October, 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 Pinot Gris is full bodied, soft, fruity wine.

### SERVING SUGGESTIONS

To be enjoyed with white meats, warm duck liver, sparingly sugared dessert or as an aperitif.

Serve at 8-10°C (46° to 50°F)

### DISTINCTION

2015 vintage awarded with Gold Medal at Mundus Vini 2016  
"Coup de coeur" at Guide Hachette 2016

### 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