

**Pinot Gris Deux Micas 2021**

**VARIETY & TERROIR**

100% Pinot Gris on Turkcheim granite

**VINEYARD AGE & YIELD**

40+ year old vines & 48 hl/ha

**FARMING PRACTICES**

Certified organic

**VINIFICATION & AGING**

Long and soft pressed. Cold settled before native fermentation in old foudres & aged on the fine lees

**TOTAL ACIDITY & RESIDUAL SUGAR**

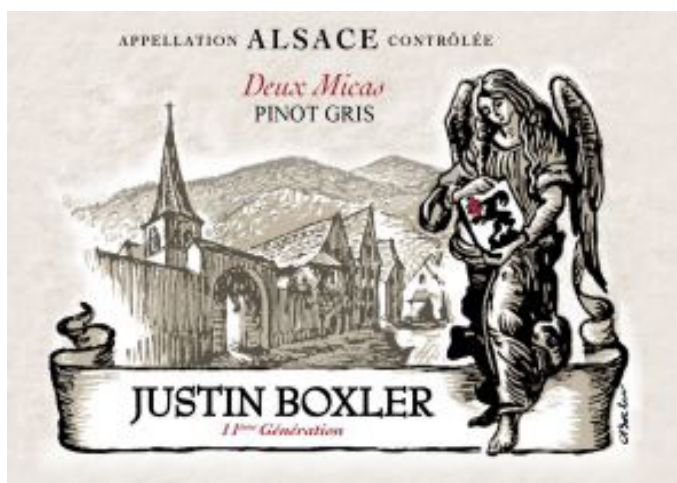
2.66 g/L & 41.44 g/L

**ALCOHOL**

13,03 %

**PRODUCTION**

2 000 bottles



The Sommerberg classified Grand Cru vineyards, is a slope inclined at 45°, on a terroir composed of Turkcheim granite with two micas, Brand and Steinglitz. This wine is from two parcels, the “Schokert”, planted in 1984 and the “Schorr” planted in 1990. Harvested by hand, the grapes are gently pressed for 6 hours to preserve their aromas. The vinification is done by gravity and matured on fine lees in century old foudres before being bottled in the summer.

Blessed with holdings in the Grand Crus Sommerberg, Brand and Wineck-Schlossberg, along with lieu-dit Pfoeller and other choice parcels in Niedermorschwihr. Vinification is done in century-old wooden foudres, and Florent and Charlotte seek a drier, more old-school style (recalling Léonard Humbrecht or Théo Faller in the 1970s) but still deeply-flavored, tightly-wound and indicative of serious time spent in the vines.