

JEAN BIECHER & FILS

2020

JEAN BIECHER & FILS PINOT GRIS ALSACE

ALSACE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

It is here, in the foot hills of the Vosges Mountains, beneath the spectacular Haut-Koenigsbourg castle, that Olivier Biecher's family established their cellar in 1762.

Wine Making

With its richness of expression, Pinot Gris sports a natural audacity, able to be matched with dishes usually for red wines. With its hint of earthy and smoky undergrowth.

Food Suggestions

Pairs well with pan-fried girolle mushrooms and risotto with boletus mushrooms.

TASTING NOTES

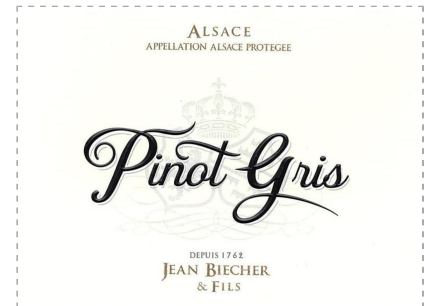
This Pinot Gris has a beautiful yellow-gold color. Rich in aromatic complexity, Pinot Gris can reveal typically smoky notes as well as delicious aromas of dried fruit, apricot, honey, beeswax and gingerbread. This ample and fleshy wine is sustained by a delightful tension which gives the wine a full-bodied structure. The finish is long and well balanced. Have a noble, velvety texture sometimes with smooth and silky nuances.

Pinot Gris grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Screw-Cap
- Organic
- ABV%: 13
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

