

## Engel Pinot Gris 2002

### SITUATION

The winery is situated about 15 km after Colmar, in North, near the famous Haut-Koenigsbourg castle.

### PARCELS SITUATION

One plot in Rorschwihr and 3 in Bergheim on dark chalky soils on hard calcareous subsoil and Oligocene marly subsoil. Deep, stony with good vineyard potential. East expositions and gentle slope.

### GRAPE VARIETY

100% Pinot Gris.

### VINEYARD AGE

11, 18, 27 and 31 years

### WINE MAKING

Hand harvesting, direct pneumatic press with whole bunch of grapes, cold settling of the must : 8-10°C, yeast addition, cool control during alcoholic fermentation about 18-20°C, air racking, ageing on lees about 6 to 8 months, late clarification (before bottling), very fine filtration before bottling.

### SERVICE TEMPERATURE

To serve fresh : 10 °C

### AGEING

About 5 years, without any trouble. As far as 10 years.

### TASTING

Colour: Gold yellow, with orange reflection, limpid

Aromas Relatively intense. Smoky and peppery chief characteristic. Second smell of exotic fruits, of vanilla, liquorice and caramel. Overripe aromas (quince and barley sugar)

Mouth Taste: Suave first impression, important savour, nice and intensive freshness, light carbonic perception due to its youth. Heady, heavy and fleshy wine. Intensive vanilla, liquorice and ripe fruit bouquet. Powerful and round.

Wine and Food Harmony: "Goes everywhere". Nice for an aperitif, suitable with food and dessert. Harmonious with white meat : poultry in sauce, wild poultry and mushrooms... A typical gastronomic wine.