



## ALSACE TERROIR

### PINOT GRIS

### “STEINSTÜCK” BIO

### “Vin Sec & Sans Soufre”

Bright, straw yellow colour.

Subtle aromas are revealed on the nose. Melted bouquet, balanced, supple and expressive of ripe fruits such as apricots, yellow peach, sultana grapes.

A wine to be enjoyed with duck or goose foie gras, foie gras with fruit, fish dishes prepared in sauce. Above all, give it a place of choice as an accompaniment to with white meats, poultry, partridges partridges, roasted quails, veal, meat terrine or game. or game terrine.



#### SOIL

**Exposure : East, south-east**

**Altitude : between 240 and 310 m**

**Soil : Clay-limestone**



#### ADVICE

**Tasting : 10°C**

**Conservation : 3 to 6 years**

**Sweetness : Dry wine**



#### OTHER INFORMATION

**Capacity : 75 cl**

**Alcohol content : 13 % vol**