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wines worth sharing

Gisselbrecht 'Alsace' Pinot Gris 2016

Grape Varietal: 100% Pinot Gris
Growing Region: Dambach-la-Ville, Alsace, France
Owner / Winemaker: Claude Gisselbrecht

This Alsatian Pinot Gris is a different expression to those of Italy, New Zealand and other 'new world' wine styles. Pinot Gris is such a versatile and attractive grape varietal, and has charmed tastes buds the world over for several years. While some hint at the delights available from Alsace, the traditional home of Pinot Gris. It is winemakers like Claude Gisselbrecht who can express the complexity and surprising richness that this varietal can achieve.

The Gisselbrecht family winery - now headed by Claude and his brother Philippe (*the senior viticulturist*) - have been respected winegrowers since the 17th century, though it was from 1936 with Willy Gisselbrecht (*their grandfather*) that the winery began to gain its reputation as a quality winemaker. They own 17ha of hand-tended vines in the best soils of Dambach-la-Ville and the surrounding villages. Their wines have seduced wine enthusiasts around the world and continue to excite new taste buds, especially when paired with a variety of cuisine.

Throughout the year their vineyards are meticulously maintained and cultivated during their long, mild growing season, culminating in the ultimate satisfaction of balanced fruit at harvest time. All of their fruit is harvest by hand, ensuring the highest quality through careful bunch and even berry selection along with careful handling on arrival at the winery. Which is only a short distance from each of their vineyard sites which are located on the gentle slopes surrounding the village.

In the vineyards - Philippe's focus is on preserving the fruits typicity, to retain the natural bright flavours and subtle aromas of Pinot Gris. It is the families' years of experience which are the key ingredients to their quality wines, creating unique, fragrant and well balanced elegant aromatic wines.

As you pour this wine, you will be greeted by a pale golden straw colour shimmering in your glass. On the nose this 2016 Pinot Gris has lifted nashi pear, ripe apples and a subtle citrus note, complimented by a hint of fresh herbs and white floral notes in the background. On the engaging palate this wine is well balanced with a good structure, showcasing all those ripe pear characters, lemon zest and a hint honeysuckle, along with subtle hints of ginger spice. This Pinot Gris is also nicely supported by natural fruit acidity, giving the wine a bright refreshing finish. *Treat yourself - this wine is worth sharing.*

This 2016 Gisselbrecht 'Alsace' Pinot Gris has 12.5% Alc./vol. Chill gently and serve in an aromatic wine glass at 8-9°C.

Cellaring Potential:

Drinking perfectly this summer season; and will age well for another 18-24 months.

Food Pairing Suggestions:

Perfect wine pairing with seasoned shellfish, Asian influenced fish and white meat cuisine, along with varied vegetarian dishes and mild cheeses - *enjoy.*

An iconic Alsatian Pinot Gris, showcasing typicity and a vibrant refreshing character.

