



Owners: Arnaud et Armand Baur

Location: EGUISHEIM ALSACE FRANCE

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# PINOT GRIS GRAND CRU EICHBERG VENDANGES TARDIVES

**Tasting notes :** The nose is intense, composed of floral hints and very mature yellow fruit. On the palate, this sweet wine is round, very full and reveals a fabulous concentration of candied yellow fruit (Mirabelle plums, apricots, peaches).

**Suggested food pairings :** Perfect as an aperitif, it goes very well with foie gras or a fruit dessert such as a tarte Tatin

**Style :** Sweet white wine



**Appellation :** Alsace Grand Cru Eichberg

**Soil Composition :** Limestone and sandstone marl

**Grape varieties :** Pinot Gris

**Age of the vines :** 35 years

**Method of harvest:** Grapes picked and sorted by hand

**Vinification :** Extraction through pneumatic pressure of whole grapes, slow fermentation under close temperature regulation. Maturation over fine lees takes place over a ten month period after which time the wine is bottled.

This wine carries the organic certification FR-BIO-01.

