



Domaine Hubert Meyer

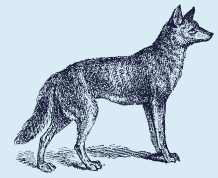
PINOT GRIS GRAND CRU WINZENBERG

A.O.C Cremant d'Alsace

The Meyer family has a tradition as vigneron in Blienschwiller that dates back to 1722. Hubert Meyer and now since 2009, his son Pierre, a graduate in oenology, vinify the wines of this estate of about 10 hectares.

The range of their good vintages is divided, as is often the case in the region, into Vins de Tradition, dedicated to the 7 Alsatian grape varieties and Vins de Prestige, made from plots selected at harvest when the vintage allows it. The Prestige range includes Pinot Noir aged in barrels, Pinot Gris and Riesling from the Grand Cru Winzenberg Vineyard. Pierre Meyer also makes delicious Crémant d'Alsace Blanc and Rosé Brut following the Methode Champenoise.

Converted to Organic since 2019, the wines really express the quality of the terroir and their varietal.



PARKER WOLF

wine & spirits

COUNTRY

France

VARIETAL

100% Pinot Gris

SOIL TYPE

Granite

VINEYARD

25 years old
Exposition South-East

HARVEST

Manual harvesting

VINIFICATION

6 hours slow pressing
Indigenous yeasts
2 months fermentation
Stainless steel tanks.
6 months ages on fine lees

RESIDUALS SUGAR

18g/L

TASTING NOTES

This elegant wine delivers the smoothness of a granite soil and medium-bodied flavor. The nose is filled with mineral, pear and stone fruit. On the palate, the wine caresses the palate with a touch of residual sugar and its fresh acidity and finishes dry. Pinot Gris is considered perfect partner to foie gras.

CERTIFICATIONS



Moments Unearthed

parkerwolfwine.com