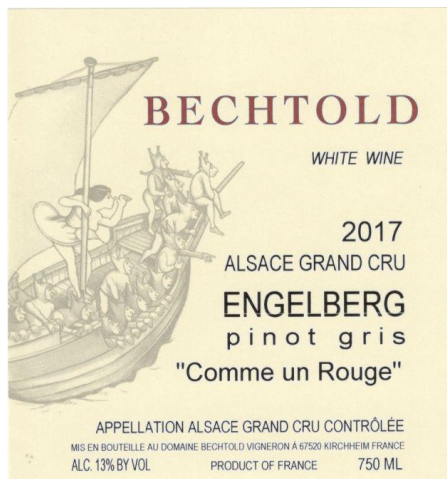


# Domaine Bechtold



## Engelberg Pinot Gris Comme Un Rouge Grand Cru



### At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Pinot Gris (100%)
- **Average Annual Production:** 1,000 bottles
- **Average Alcohol by Volume:** 13-13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 4.2-4.3 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** On the southern slope of the Scharrachbergheim hill, between 250-300 m in altitude
- **Soil Types and Compositions:** The Engelberg is geologically isolated from the surrounding Vosges foothills, and has oolitic limestone deposits in limestone-clay soils.
- **Vine Age, Training, and Density:** 28 years old, double guyot, 5,500 vines/ha
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Exclusively manual (one of the few in the Bas-Rhin). Harvest ranges from August-September.

### In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tank. Cuvaison lasts 2-3 weeks.
- **Pressing:** Maceration for c. 1 week before pneumatic pressing without destemming
- **Time on Lees:** 12-15 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 12-15 months in stainless-steel tank
- **Press Wine:** Blended after fermentation, represents 10-15% of the final blend.
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** 15-20 mg/l total, with no sulfur added at any point.

### In The Glass:

With a color similar to France's once-ubiquitous but now forgotten *clairets*, the Pinot Gris comme un Rouge marries the *cépage's* notes of spice to gentle but persistent tannins. A perfect pairing for the region's meat and game dishes.