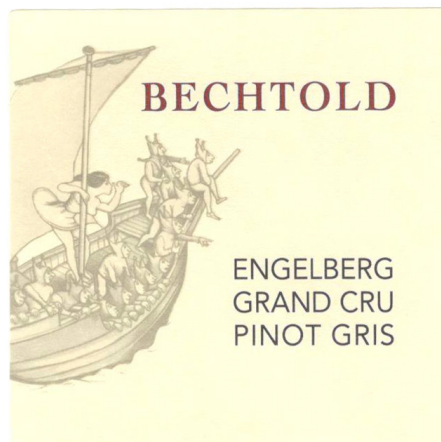


Domaine Bechtold



Engelberg Pinot Gris Grand Cru



At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Pinot Gris (100%)
- **Average Annual Production:** 2,500 bottles
- **Average Alcohol by Volume:** 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:** 30 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:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 12 months in neutral barriques
- **Press Wine:** Ferments with free-run juice
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Small dose of sulfur prior to fermentation to guard against volatile acidity and a small dose at bottling. c. 70 mg/l total.

In The Glass:

While the expected notes of roasted apples, caramel, and spice emerge on both the wine's nose and palate, the Engelberg Pinot Gris is equally gripping in its freshness, balanced acidity, and saline mineral backbone.