

Domaine Schoech



Mambourg Pinot Gris Grand Cru



At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Pinot Gris (100%)
- **Average Annual Production:** 2,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** 20-25 g/l
- **Average Total Acidity:** 6.7 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** South-east facing steeply sloped parcels overlooking the village of Barr
- **Soil Types and Compositions:** Limestone-marl
- **Vine Age, Training, and Density:** 50 year-old vines trained in Guyot planted at 5,000 vines/ha.
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** By hand, early-late September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks, fermentation lasts 1-3 months.
- **Pressing:** Whole-cluster, direct pressing
- **Time on Lees:** 5-6 months
- **Malolactic Fermentation:** Very rarely occurs, controlled by temperature
- **Élevage:** 12 months in stainless-steel tank followed by two years in bottle
- **Press Wine:** Ferments with *vin de goutte*
- **Fining and Filtration:** Unfined, plate and/or diatomaceous earth filtration
- **Sulfur:** Applied after fermentation and at bottling. < 100 mg/l total and 30 mg/l free.

In The Glass:

The Pinot Gris from Mambourg, deep in color, unveils a lovely radiance. The complex nose highlights light aromas of spice and crushed rock, and the palate presents an explosion of fruits and a soft and balanced finish. An opulent wine without being heavy, it is a wine that fully expresses the strength and the structure of its terroir.