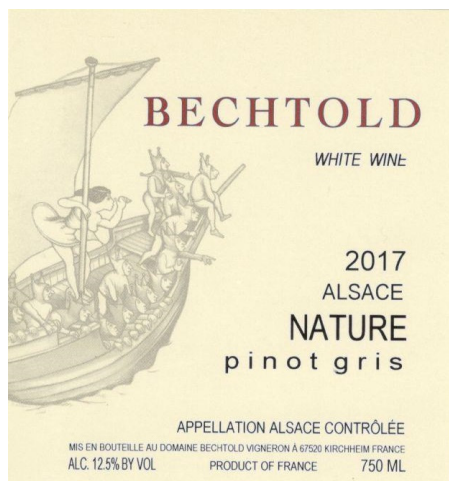


# Domaine Bechtold



## Pinot Gris Nature



### At a Glance:

- **Appellation:** AOC Crémant d'Alsace
- **Encépagement:** Pinot Gris (95%), Pinot Noir (5%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 3.8-3.9 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Parcels surrounding the Domaine in the Couronne d'Or sub-region of the Bas-Rhin
- **Soil Types and Compositions:** Limestone-rich marls
- **Vine Age, Training, and Density:** 20 years, 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, semi-carbonic, whole-cluster fermentation for c. 1 week.
- **Pressing:** Maceration for c. 1 week before pneumatic pressing without destemming
- **Time on Lees:** 8 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 8 months in stainless-steel tank
- **Press Wine:** Ferments with free-run juice
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** c. 13 mg/l total, c. 0 mg/l free. No added sulfur

### In The Glass:

With a color similar to a Spanish Clarete or Ojo de Gallo, the Pinot Gris nature's skin contact makes this a perfect pairing for much of Alsace's regional cuisine, especially its game dishes and darker sausages. Beyond Alsace, however, this wine will hold up admirably to many exotic cuisines.