



# Domaine Albert Mann, Pinot Gris Grand Cru Furstentum, Alsace, France, '2022'

Product code: `6087

## VITICULTURE

From their Kientzheim grand cru vineyard which is planted on clay-limestone terroir and from 25 year old vines.

## TASTINGNOTE

A light yellow color with brilliant golden highlights. The nose is fresh and intense with citrus fruits such as tangerine peel, accompanied by a hint of smoke. The attack is precise and intense, thanks to fine acidity. On the palate, the wine is beautifully complex, combining delicacy, finesse and purity. The finish is long and elegant, underlining a fine salinity that reveals all the elegance of limestone.

## FOOD MATCHING

Duck foie gras terrine with citrus chutney. Chicken stir-fry with wok vegetables.



## TECHNICAL DETAILS

### Varieties:

Pinot Gris 100%

Biodynamic

Organic

### Features

**ABV:** 14%

**Closure:** Natural cork

**Colour:** White

### Oak Ageing

**Style:** Still wine

**Case Size:** 12 x 75cl

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