

DOMAINE CHARLES BAUR



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PINOT GRIS

Tasting notes : Our Pinot Gris reveals aromas of apricots, yellow peaches and white flowers. To the taste, one notes a remarkable harmony of concentration, freshness and a subtle sweetness.

Suggested food pairings : Very successful as an aperitif, this wine also accompanies crab, terrines, poultry and the indigenous Alsatian dish of “baeckhaoffa” perfectly as well as being an ideal foil to spicier cuisine.

Style : Medium dry white wine



Appellation : Alsace

Soil Composition : Argilo-Calcareous, alluvial and clay soils composed of limestone and sandstone

Grape varieties : Pinot Gris

Age of the vines : 30 years

Method of harvest: Grapes picked and sorted by hand

Vinification : Extraction through pneumatic pressure of whole grapes, slow fermentation under close temperature regulation. Maturation with fine lees takes place over a ten month period after which the wine is bottled.

This wine carries the organic certification number of FR-BIO-01.

