

The Furst

PINOT GRIS · 2019 · AOC ALSACE · ALSACE, FRANCE

PRODUCER

The Furst

CUVÉE Pinot Gris

VINTAGE 2019

DESIGNATED GROWING AREA

AOC Alsace

REGION

Alsace, France

VARIETAL(S)

100% Pinot Gris

SOIL

Sand & clay

VINIFICATION & MATURATION:

Traditional fermentation in temperature controlled stainless steel tanks

ABV 13.5 %

AGING Drink now or cellar 1-3 Years

ACCOLADES 90 pts Wine Enthusiast 2019

The Furst... a line of wines from Alsace produced in concert with the prestigious Dopff au Moulin Estate. Located on the foothills of the Vosges Mountains, the Dopff family cultivates more than 70 hectares of vines in the heart of the best Alsatian wine region. Thirteenth generation wine makers, the Dopff family places emphasis on the importance of responsible farming and traditional vinification practices seeking balance in all wines produced.

Recognized as the 'inventors' of Crémant d'Alsace as well as the creators of the tall, slender wine bottles that distinguish Alsatian wine today; the Estate continues to make its mark producing high-quality, terroir-driven wines that represent the divine alchemy of native soil, traditional Alsatian varietals, and centuries of wine making experience.

VINEYARD & WINEMAKING

Traditional fermentation & maturation in temperature controlled stainless steel tanks at the Dopff Estate. Grapes were provided by over 160 growers selected for the special care they bring to their vines in line with Dopff family standards.

NOTES

Aromas of white flowers, honey, and citrus. Racy and dry with linear acidity and flavors of white stone fruits.



