

# RIPE WINE IMPORTS

Representing Independent Premium Estates



## PINOT GRIS 2019 AOC Alsace, France



Established in the small village of Wettolsheim, the EHRHART family has been farming the diverse terroirs of Alsace since 1725. Philippe and Corinne Ehrhart farm their 25 hectares among 11 different villages with plenty different kind of soils, including 4 terroirs of Grands-Crus like HENGST, BRAND, SCHLOSSBERG and GOLDERT. All the terroirs are vinified separately to preserve the tipicity of each of them. All wines have been certified as organic since 2010 and biodynamic since 2012. Their kids Florian and Margot joined the family estate and are now the new generation of winemakers.

A tasty wine with toasted and smoky notes of undergrowth and balanced by a beautiful acid structure.

It is a dry gastronomic wine that will admirably echo a panellée of chanterelles, a risotto with porcini mushrooms or a mash of potatoes with truffles. Its aromatic complexity and smooth texture are perfect with exotic cuisine or sweet and savory pairings such as a tagine with prunes or apricots, but also with white meats such as roast pork or veal, duck, poultry.



Certified Organic by  
Ecocert France and  
Biodynamic by  
Demeter



Hand harvested



100% Pinot Gris



Vines are on average  
37 years old



Only Strainless steel  
tanks to preserve the  
fruitiness of the grape  
and the tipicity of the  
terroir



Yield :  
60 hl/ha



Granite



Annual production  
for this vintage :  
9 700 bottles



After hand picking, the grapes are pressed immediately to extract the maximum aromatics and retain the bright fruit qualities. We use 2 pneumatic presses, so we can press very slowly for 4 to 5 hours. We use only native yeasts and the fermentation ranges from 1 to 4 month, sometimes longer. All the white wines are aged for 6 to 9 month on fine lees in stainless steel tanks with some batonage one or twice a month.