



DUSSOURT

2011 Pinot Gris Réserve Particulière

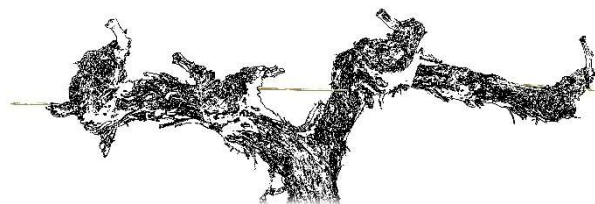
Terroir:	Scherwiller Ortenberg Granitic soils
Handpicking:	16 September 2011
Area:	55 acres
Alcohol:	13.34%
Total acidity:	5.2g/l
Residual sugars:	13.5g/l

Fermented and aged in stainless steel temperature controlled tanks. Blended with suspended lees to enrich the fatness of the wine through mechanical stirring (bâtonnage). A mere 3340 bottles were filled, on 24th May 2012.

Visually, the wine is a nice light yellow. It has an elegant nose which opens with a roasted nutty character and distinct richness. On the palate it is full and rich with bright fruit and smoky notes. It pairs well with poultry or fish in cream sauces, spicy dishes, escargots, game or game terrines and cheeses such as camembert and comté.

The winemaker recommends serving at around 9°C. This wine will continue to improve for at least 8 years.

Among the awards won by Domaine Dussourt's Pinot Gris Réserve Particulière are a Gold Medal at the Concours Général Agricole 2011 (for the 2009 vintage) and a Gold Medal at the Concours Colmar 2010 (also for the 2009).



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