Dom Bechtold
Pinot Gris Comme un Rouge Grand Cru E

The Facts

COUNTRY: France
REGION: Alsace
APPELLATION: Alsace Grand Cru
CEPAGE: 100% Pinot Grigio / Gris
WINEMAKING: a three-week skin maceration, resulting in a dark rosé-like color, followed by aging for one year in a used Burgundy barrel purchased from a friend, with no added sulfur used during the entire élevage. This process highlights the dark-skinned nature of the Pinot Gris grape and produces a wine with unique flavors of dates and macerated cherries, a strong limestone element, and a pure, driving finish.
ALCOHOL BY VOLUME: 13.5%
AGING: 12 months in Burgundy barrel

The Story

Jean-Marie Bechtold is the fourth generation to steward this traditional domaine. He began working with his father in 1980 and took the reins in 1995. The estate is located in Dahlenheim, west of Strasbourg in the slopes of the "Couronne d'Or", a region with 2000 years of viticultural history.

The Adjectives

OVERALL: Unique & Layered
AROMAS / FLAVORS: dates, macerated cherries, cranberry, dry orange peel, rosemary, cinnamon
MOUTHFEEL: Silky & Minerally

The Selling Points

Red wine-like pinot gris
PAIRINGS: roast chicken, grilled pork sausage, aged cheeses

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