



PREISS - HENNY

DIFFUSION
VINS D'ALSACE

F 68630 MITTELWIHR - BP 8

DEPUIS 1535 - VINS FINS D'ALSACE - SÉLECTION D'EAUX-DE-VIE BLANCHES

PINOT GRIS Marcel Preiss 2007



Denomination	: Pinot Gris
Origin	: Vineyards from Mittelwihr & Eguisheim Haut-Rhin (68) Alsace
Nature of soil	: Limestone and clay
Vine	: 100 % Pinot Gris
Vinification	: Traditional in big oak barrels
Production 2007	: 12.000 bottles
Ageing	: To 15 years

Vintage 2007: *A long-awaited and unanimously acclaimed vintage !*

2007 is one of the finest vintages ever !

After a very mild winter, and an almost summery spring, June, July and August were marked by numerous showery spells and some periods of quite cold weather. Thankfully, such climatic conditions led to slow and perfect maturation of all grape varieties, enabling their freshness and fruit character to be preserved.

Then Alsace took full advantage of a magnificent month of September with extraordinary anticyclonic weather ! Hot days and cool nights with practically no precipitation ensured optimal ripening conditions.

The wines are rich, intense and extremely aromatic. In fact, in 2007, all grape varieties have given excellent results !

Preiss-Henny's "Marcel Preiss"

The wines of the best slopes, principally from family-owned GRAND CRU vineyard, produced only in prime vintages. Exceptional in quality this wines show maturity and remarkable fruit. Vinified in a way which techniques, these wines represent the ultimate achievement of the house of Preiss-Henny.

Pinot Gris

Pinot Gris develops a characteristic roundness and opulence. Rich, full-bodied with a well balanced acidity and a long finish, its complex aroma is reminiscent of woodland and is sometimes slightly smoky.

Recommendations: to drink cool but not frozen (12°C=54°F), with fish in sauce, white meats...