



MARC KREYDENWEISS

VINTAGE :	2018
NAME OF THE WINE :	MOENCHBERG Grand Cru
APPELLATION :	Alsace Grand Cru Moenchberg
COLOUR :	White
VARIETY :	Pinot Gris
TYPE OF SOIL:	Marl and Sandstone, glacial deposits
ORIENTATION :	South
ALTITUDE :	230-260m
AGE OF THE VINES :	35 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity.
CERTIFICATION :	Organic farming by Ecocert and biodynamics by Biodyvin
SURFACE :	0,70 hectares
PRODUCTION :	4400 bottles, 100 Magnums, 10 Jéroboams
VINIFICATION :	Blend of direct pressing and maceration of whole bunches for one week, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak Demi-muids for one year before bottling. Unfiltered wine.
ANALYSIS :	13,5 % alcohol, 1,2 g/l residual sugar, 6,6 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Julie Salmon
TASTING NOTE :	On the attack, the wine is structured, ample, expressing all the horizontality of the marls, then the freshness, minerality and elegance of the sandstones are revealed. The tannins are present with finesse.
PAIRINGS :	Asian cuisine, Risotto with St-Jacques
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	12-14 °C, decant the wine before serving
AGEING POTENTIAL :	To drink or to keep. Potential 15 years

