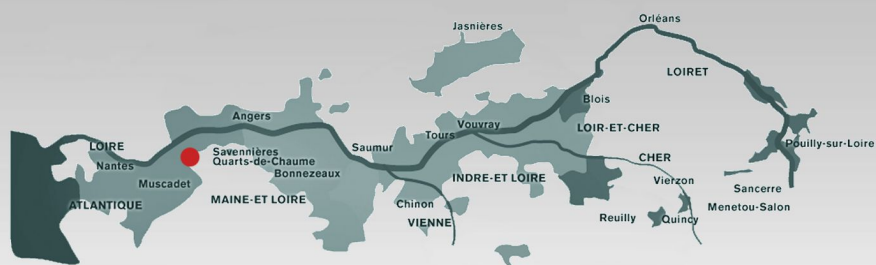


DOMAINE RETHORE DAVY



CHAPITRE PINOT GRIS 2017



CEPAGE

100% Pinot gris

SOL

Terra Vitis

VINIFICATION / ELEVAGE

Vendanges mécaniques.
Fermentation en cuve inox thermo-régulée, Pressurage, vinification classique, pressurage direct.
Elevage en cuve inox thermo-régulée, Filtration légère. Bouchon traditionnel en liège.

DEGUSTATION

- Œil : Couleur dorée, cristalline, reflets dorés.
- Nez : Délicat, féminin, arômes de rose, arômes de banane, arômes de figue, arômes de pomme au four.
- Bouche : Franche, riche, notes de menthe.

A servir entre 8° et 10 °C.

À vocation apéritive, Blanquette de veau.

GRAPE VARIETY

100% Pinot gris

SOIL

Terra Vitis

VINIFICATION / AGEING

Mechanical harvesting.
Temperature-controlled fermentation in stainless steel vats. Pressing, classic vinification, direct pressing.
Ageing in temperature-controlled stainless steel vats. Light filtration. Traditional corks.

TASTING

- Colour : Golden colour, crystal-clear, golden highlights.
 - Nose : Delicate, feminine, rose, banana, fig, baked apple aromas.
 - Mouth : Open, rich, mint notes.
- Serve between 8° and 10°C.

For the aperitif, blanquette of veal.