



**ALSACE WILLM®**

## Pinot Gris Grand Cru Kirchberg de Barr 2007



**Varietal :** Pinot Gris 100%  
**Appellation :** AOC Alsace Grand Cru  
**Vintage :** 2007  
**Appreciation – Perception sugar/acidity :**

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 Dry Medium Sweet

**Alcohol :** 12.85 %  
**Residual Sugar :** 40 g/l  
**Total Acidity\_H<sub>2</sub>SO<sub>4</sub>:** 4.7 g/l

### General Information

The soil of the Kirchberg is composed of marley limey soils and limestone soils with round pebbles, giving powerful structure, richness, spicy aromas and long life to the wines. The exposure is South-east with an angle of around 20° to 25°. The soil is rich with Calcium and Magnesium and has average water retention. Calcium can be easily assimilated by the plant and clay minerals help to fix other fertilizing elements. The surface of the Domaine planted with Pinot Gris covers 3,24 Acres (1,31 Ha.) situated on the side slope behind the village of Barr.

### Vinification

For the making of our Grands Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.

The pressing is pneumatic and whole bunch with grapes of perfect health. The pressure is slow and soft (4,5 Hours) and only the Head (cuvee) juice (o→ 0,6 Bar of pressure) will be used for Grand Cru. The decantation is severe and strict and the Alcoholic Fermentation happens at low temperatures of 53° to 61° Fahrenheit (12° - 16° Celsius). The fermentation takes 8 to 10 weeks. The maturing on the fine lees that follows (4 to 5 months) is interrupted by frequent sessions of lees stirring or round pumping which bring them back in suspension. The stirring is done especially at the beginning and only when needed towards the end.

The wines are then racked, fined, cold-stabilized and lightly filtered on Kieselguhr.

After these operations the wine rests in oak vats or stainless steel tanks before the bottling generally 10 to 14 months following the harvest. The Grands Crus once bottled stay in our cellar for at least 1 year before being offered to the market. The distinctive terroir or vineyard character expresses itself and develops over time.

### Food and Wines – Temperature of Service

Scallops, crabs ; grilled or dressed fish (salmon, pike, quail) ; any fusion where north meets south ; tex-mex tacos ; game (cornish hen, duck) ; mushroom based dishes (risotto) ; offal (liver, kidneys) ; poached foie gras. 48° - 53° Fahrenheit / 9° - 12° Celsius.

### Tasting notes:

Yellow gold with ocher lights ; a full-bodied wine with honey and spicy notes. Round attack, smooth, long persistence, subtle smoky.