

PINOT GRIS

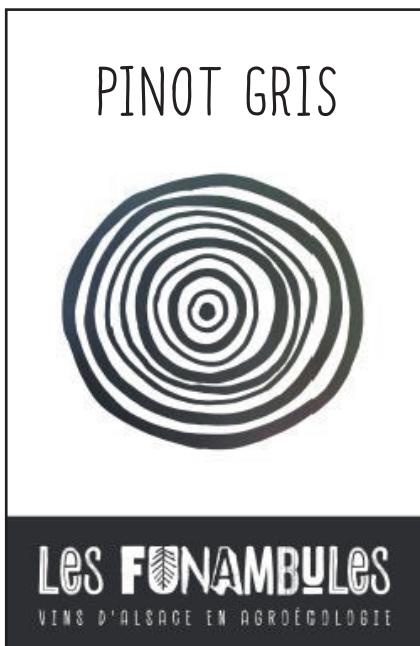
Vintage : 2020 and 2021 blended

AOC : Alsace
Nb of bottles : 3400



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



**White dry wine.
Subtle nose with
toasted and under-
growth notes. Nice aci-
dity on the palate,
ample and supple sub-
stance. 100% drinkabi-
lity.**

Plots : in Ammerschwihr and Kientzheim.

Age : 40 years old on average.

Soil : Clay-limestone and granite.

Exposure : North and East.

Work on vines : Soft pruning. No-till living soils, natu-
ral flora and unmown seedlings. Vitiforestry : trees,
hedges and birdhouses in the plots. Braided, untrim-
med vines. Treatments : plants, decoctions, sulfur/cop-
per (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 20 hectoliters/hectare.

Vinification : Pinot Gris (100%). Blend of two vintages :
2020 and 2021. Whole bunch pressed for 12 hours
(85%), maceration for 5 days (15%), then assembled
during fermentation. Indigenous yeast. Addition of 1g/hl
of SO2 on the fresh juice.

Maturation : 18 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

Analysis to come.

Alcohol : 14.5 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Who'll drink shall see! Ready to be
drink today.