



DOMAINE MAURICE SCHOECH

AOP ALSACE GRAND CRU

MAMBOURG

VINEYARD

Situated on a south-south/east-facing slope in the village of Sigolsheim in the heart of the Littenbuckel area, the vines are 40 years old and are planted on clay-limestone soil.

WINEMAKING

The grapes were hand-picked and then whole-bunch pressed at a low temperature. The wine was then fermented in stainless steel vats at a controlled temperature for two months.

AGEING

8 months on lees in stainless steel tanks.

TASTING NOTES

Straw yellow in colour, with a nose of yellow fruit and smoky aromas. Balanced and powerful on the palate, with tannic notes on the finish.



GRAPE VARIETY

100% Pinot gris



FOODS PAIRING

Fois gras and after a few years with poultry



TEMP

10 - 12°C



AGEING POTENTIAL

8 to 15 years