

PINOT GRIS LOUIS HAULLER

Region: Alsace

Appellation: AOC Alsace



CUVEE TRADITION

General Description

Today's Cave du Tonnelier "Copper's Cellars" is the result of a long tradition of craftsmanship. Jean-Francois Hauller (1775-1848) and all his descendants were entirely dedicated to the coppers of wooden casks. Leon Hauller (1913-2005) was the last in a line of Master-Coopers. Early in the last century this passion expanded to encompass both vineyards and wine.

The skills, precision, and knowledge of 5 generation of master-coopers have forged the passion for fine Alsace wines.

The vineyards cultivated by the Domaine Du Tonnelier extend on the slopes of Dambach-La-Ville, Blienschwiller, Epfig, and Itterswiller. They are carefully selected to permit the production of a very wide range of all the Wines of Alsace in all appellations from entry level AOC Alsace to AOC Grand Crus, AOC Cremant, as well as late-harvest wines "Vendanges Tardives" and "Selections de Grains Nobles".

Wine Tasting Notes

Pinot Gris; rich, fully bodied and with long finish it displays woodland aromas, sometimes slightly smoky, with characteristic opulence and roundness.

Alsace wines are delightful as an aperitif, and while they have been closely associated with fish and seafood, they make an equally fine match with poultry, white meats, game, exotic dishes, cheese and desserts.

The best Riesling pairing combinations are:

Rich, rounded and with a long finish, it makes a wonderful partner for foie gras, fish, poultry and white meats, especially cooked in sauce; and even for game; grouse, wild duck, venison.

Specifics

Grape Varieties: Pinot Gris 100%

A strict selection from the best granite slopes

Estate bottled