



## Hubert Meyer

### PINOT GRIS

#### AOC Winzenberg Grand Cru

The Meyer family has a tradition as vigneron in Blienschwiller that dates back to 1722. In 1976, Hubert Meyer succeeded his father as the head of the domaine. His son, Pierre, returned from his studies of viticulture and oenology to take the torch and continue the tradition in 2009. The wines display finesse and elegance. Precision and balance provide the experience of a lifetime and express the tradition of the Meyer family as well as the historic Alsatian village of Blienschwiller.

#### COUNTRY

France

#### VARIETAL

Pinot Gris

#### SOIL TYPE

Granite

#### VINEYARD

25 years old  
Exposition South-East

#### HARVEST

Manual harvesting

#### VINIFICATION

6 hours slow pressing  
Indigenous yeasts  
2 months fermentation  
Stainless steel tanks  
6 months ages on fine lees

#### RESIDUALS SUGAR

18g/L

#### TASTING NOTES

This elegant wine delivers the smoothness of a granite soil and medium-bodied flavor. The nose is filled with mineral, pear and stone fruit. On the palate, the wine caresses the palate with a touch of residual sugar and its fresh acidity and finishes dry. Pinot Gris is considered perfect partner to foie gras.

#### CERTIFICATIONS



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