

*Founded in 1955 by Alfred Specht, the vineyard of 13 hectares is divided in 40 plots which are located in the area of Mittelwihr and on the more well-known villages of Beblenheim, Riquewihr and Ribeauvillé. The vines are ideally located on the « Under Vosges » hills around these villages. Each plot is worked out separately to get the best out of it.*

Vintage 2020 was an historically early one, from budburst right through to harvest. The summer was placed under the sign of heat and drought. However, the cool nights throughout the summer preserved a good acidity of the grape. Rainfall in early autumn allowed the grapes to ripen in good conditions.



## **DOMAINE SPECHT**

### **PINOT GRIS 2020**

**GRAPES** : 100% Pinot Gris

**SOIL**: Clay-limestone

**ABV**: 12.5%

**RESIDUAL SUGARS**: 12g/l

**TARTARIC ACID**: 4.74g/l

**TASTING NOTES**: Yellow-gold colour . The nose develops aromas of dried fruit, apricot, honey . Ample and fleshy on the palate, this wine is sustained by a nice tension. The finish is long and balanced out with a superb acidic structure

**FOOD PAIRING**: Foie gras, white and red meats (pork, veal roast, duck), tajine with apricots, Alsatian dish : baeckeoffe, strong cheese (Comté, Beaufort). **FOR VEGAN**: Risotto with boletus mushrooms, truffled mashed potatoes

Ageing potential : 3-5 years

Recommended service temperature: 8-10°C