



Pinot Gris 2023

First vintage 2023

Grape variety

100% Pinot Gris

ABV 14%

Soil type

High dark clay content.

The vineyards are located at an altitude of 130–140 metres above sea level, in the lower part of the southwestern slope of the Senetkh ridge.

Weather conditions in 2023

Rainfall for the year was 870.8 mm, half of which fell in the two rainy months of February and September.

Duration of the frost-free period – 286 days.

The absolute minimum temperature for the year was -10°C.

The average temperature of the warmest month was +33°C (July to August).

Harvest

Hand harvested 26/08/2023

Grape processing

Double sorting in the vineyard and on a vibrating sorting table.

Fermentation and ageing

Delicate pressing in a Bucher Vaslin membrane press.

Fermentation proceeded for 15 days in a steel vat at a controlled temperature of 14–16°C.

Malolactic fermentation continued for two weeks after alcoholic fermentation.

The wine is matured and stabilised naturally in enamelled and stainless-steel vats.

Ageing on lees – 6 months.

Bottled 18/04/2025

Produced 3,850 bottles.

Tasting notes

Pleasant aroma of ripe stone fruits (peach, apricot). On the palate the wine is voluminous, well-structured, with a soft fresh acidity, long finish with a slight noble bitterness.

Serve at: 8–10°C.

Serve with: fatty sea fish, mussels, soft cheese, poultry salads.

