

Nos “Sélection de Grains Nobles”
Nos Vins d’Exception

La **Sélection de Grains Nobles**, qui consiste à retarder l'époque de la vendange dans le but d'augmenter la teneur en sucre du raisin, est un procédé utilisé pour la production de vins liquoreux. La fermentation très lente se poursuit jusqu’à l’obtention d’un équilibre intéressant entre le sucre et l’alcool déterminé par l’œnologue du domaine.

A.O.P ALSACE

Pinot-Gris

SELECTION DE GRAINS NOBLES

2017

(50cl)

VIN LIQUOREUX

Terroir :

Ammerschwihr

Granite

Age des vignes : 30 ans

Acidité H2SO4 : 4.90 g/l

Alcool : 12.23 %

Sucre : 171.4 g/l

96 Wine&Spirits

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Vins d’Alsace Jean-Baptiste Adam - 5 rue de l'aigle 68770 AMMERSCHWIHR - **03 89 78 23 21** - jbadam@jb-adam.fr

Jean-Baptiste ADAM DEPUIS 1614



The Sélection de Grains Nobles involves delaying the harvest to increase the sugar content of the grapes, a process used to produce luscious sweet wines. The fermentation is exceptionally slow, continuing until an ideal balance between sugar and alcohol is achieved, as carefully determined by the estate's oenologist. This method allows for a remarkable harmony in the wine, showcasing both its sweetness and structure.

Where elegance meets sweetness.



Vinification / Aging:

- **Hand harvesting** and **vineyard sorting.**
- **Extended pneumatic pressing:** Gentle and precise aroma extraction.
- **Static settling:** Natural and delicate clarification.
- **Controlled fermentation at 20°C,** preserving aromatic finesse.
- **Filtration** and **bottling** at the estate.

Commentaire de dégustation :

- **Appearance** : Deep yellow-green, vibrant and bright.
- **Nose** : The aromatic profile is bold and distinctive, with pronounced notes of ripe yellow-fleshed fruits such as apricot, pineapple, pear, and quince, complemented by subtle hints of bergamot.
- **Taste** : Smooth and full-bodied, with the sugars becoming rich and slightly caramelized. Delicate hints of raisins emerge, adding complexity and depth to the overall experience.

Best enjoyed at a serving temperature of 8 to 10°C.

The Sélection de Grains Nobles is perfect as an aperitif and pairs beautifully with foie gras, fine pastries, fruit tarts, and exotic yellow-fleshed fruits like pineapple and mango. Its rich sweetness and complexity enhance these dishes, creating a luxurious and memorable tasting experience.

Potential :

This wine can be enjoyed now for its vibrant character,
but it also has an impressive aging potential of over 10 to 15 years.

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