




Arthur Metz

depuis 1904

ARTHUR METZ

Designation :	PINOT GRIS AOP
Vintage :	2015
Grape varieties :	100% Pinot Gris
Origin :	Alsatian vineyard is situated at the foot of the Vosges, between Marlenheim and Thann.
Vinification :	Grapes are harvested at perfect ripeness. Alcoholic fermentation during 10 days under controlled temperatures. The wine is then racked, filtered and bottled.
Soil :	Alsace owns a mosaic of terroirs very different from each other.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	This wine has a brilliant golden color with platinum highlights.
 Nose :	The nose reveals notes of small yellow fruits and almonds, and releases subtle hints of pear and peach.
 Palate :	Upon the first sip, the wine is supple and fresh, revealing fruity notes of peach, apricot and hazelnut and a final touch of citrus.
Recommendations :	Ideal with fish in sauce, meats, poultry, but also hard cheeses.
Serving condition in C° :	To be served between 6 and 8°C
Alcohol content :	12.5
Cellar potential :	1 to 5 years
Acidity G/L :	0



Product code :	351987
Bottle type :	0,75 FLUTE A VIS FM GRAV CIGOG
Capacity :	0.75 L
Empty bt weight / size in mm :	0.46 Kg / L 76 x l 76 x h 333
Full bt weight :	1.21 Kg
Case weight / size in mm :	7.395 Kg / L 238 x l 160 x h 344
Cubic Capacity :	0.013 m ³
Units per Case :	6
Number of layers :	4
Number of cartons per layer :	25
Number of cartons per palett :	100
Palett weight :	739.5 Kg
Bottle Barcode :	3259363519873
Carton Barcode :	3183526856591

