



GRAND CRU RANGEN Pinot Gris 2008

Reaching the summits



LOCATION :: Thann
ASPECT :: Directly south, with steep hillsides
ALTITUDE :: Between 330 and 400 m
SOIL :: A unique soil of volcanic ash



DRINK AT :: 8° C
CELLARING :: 12 years
OPTIMUM :: 5 to 10 years
SUGAR INTENSITY :: 1 - 2 - **3** - 4 - 5 - 6 - 7 - 8



Foie gras sautéed with truffles, capon, fattened chicken
Turbot, rock lobster



TASTING NOTES*
by **Manuel Peyrondet** - Best Sommelier of France, 2008

Tasted December 2nd 2009 at 10° Celsius.

COLOR

This is a magnificent golden yellow wine, with a well-defined meniscus and tears that are rich and viscous.

NOSE

Still a bit closed due to its youth, the nose nevertheless hints at the wine's strength. It exhales perfumes of ripe yellow plums like the Mirabelle, along with a slightly smoky earthiness. After breathing, you're plunged into a lactic register that suggests a wine both ample and fat. The Rangen comes through flinty, with tropical fruit.

TASTE

The taste is fat and lush, with sugars quite present at the attack, along with the intense aroma of peaches in syrup. A very slight acidity provides balance to the whole. The wine is flavorful and mouthwatering, with the mineral notes from the soil already perceptible. The final is delicately acidic and powerful. The length is remarkable: 9 caudalies.

MY THOUGHTS

The Rangen is a wine that rewards the patient. While the aromas are a bit closed, the wine today shows signs of great, even monumental, complexity. Its potential and structure will allow you to serve it in 10 years with the greatest of French wines. Serve it with only the best; seafood and the finest mushrooms will show it to advantage.

TO SERVE WITH...

- Lobster in mango aspic served at room temperature, and bisque of lobster with mild chili peppers
- Pheasant flambéed in whisky with truffle sauce
- Monkfish cooked with chicken stock, diced aubergines and cep mushrooms, and smoked bacon



Serve in a carafe at 11° C. It will be at its best in 4 to 12 years.