

# CREPUSCULE PINOT GRIS : skincontact

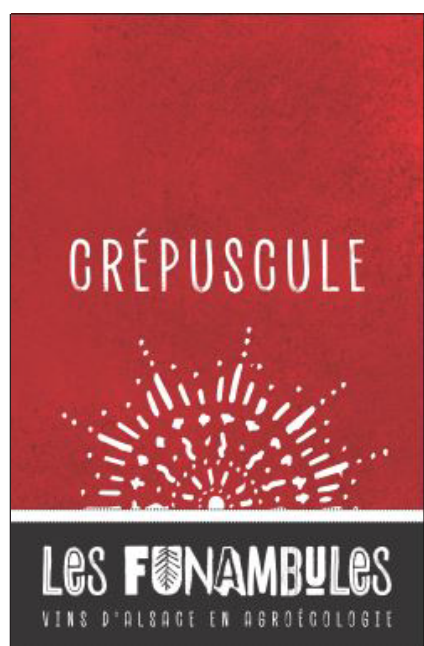
Vintage : 2023

AOC : Alsace  
Nb of bottles : 9000



**LES FUNAMBULES**  
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour  
que le vin vibre et vive libre!**



**Dry wine. A  
thirst-quenching, very  
light red. Ruby red in  
color, bursting with fruit  
and deliciousness. Enjoy  
it chilled or at room tem-  
perature. Available in 1  
liter and 75cl bottles.**

**Plot :** Kientzheim and Ammerschwihr.

**Age :** 40 years old on average.

**Soil :** Clay-limestone.

**Work on vines :** Soft pruning. No-till living soils, natu-  
ral flora and unmown seedlings. Vitiforestry : trees,  
hedges and birdhouses in the plots. Treatments :  
plants, decoctions, sulfur/copper (in low doses). Light  
mechanization.

**Harvest :** Hand-picked and festive, thorough sorting.

**Yield :** 40 hectoliters/hectare.

**Vinification :** Pinot Gris (100%).

Total destemming, maceration for 8 days. Indigenous  
yeast. No sulphites.

**Maturation :** 24 months on fine lees, in stainless steel  
vats and old oak tuns.

**Bottling :** Without sulphites nor filtration.

S02 Libre : 4 mg/L - S02 Total : 13 mg/l

H2SO4 total acidity : 3.80 g/l / Tartaric : 5.8 g/l

Residual sugar : 0.2 g/l

Volatile acidity : 0.67 g/l d'ac. s

Alcohol : 13 % vol.

**Tasting :** To be served between 10° and 12°C.

**Agging potential :** Who'll drink shall see ! Ready to be  
drink today.