



## Gewurztraminer A.O.C. Alsace 2016

- ❖ Alcohol 13,5% alc./vol.
- ❖ Grape varieties Gewurztraminer
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

### ❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

### ❖ Tasting Notes

"Gewurz" means spice, in line with the character of this variety. Gewurztraminer expresses strong fruit flavours, like pineapple or litchi, and in most cases, notes of rose petal. The spices generally evoke nutmeg or white pepper. Bright, limpid golden yellow colour. With its very intense nose, this Gewurztraminer develops typical aromas such as spices, sultanas and marc. A couple of floral notes (rose petal) offer freshness and refined characteristics. At once strong and thirst quenching on the palate. Well-balanced and ample matter. Very expressive, this wine evokes spices with a couple of notes of honey. It offers good aromatic persistence and excellent freshness on the palate. This wine is a typical example of the grape variety.

### ❖ Food Pairing

Often served as an aperitif, during receptions, or with desserts, such as fruit pies. When the wine is strong, it goes well with flavoursome cheese such as Roquefort, Munster or Brie de Melun. It pairs perfectly well with lobster. Ideal with hot or spicy, exotic cuisine.

### ❖ Serving Temperature Between 10 and 12°C

### ❖ Ageing Potential

Can be conserved for up to 5 years



CONTIENT DES SULFITES