CAVE DE BEBLENHEIM

GEWURZTRAMINER ALSACE GRAND CRU FROEHN

AOP ALSACE GRAND CRU

Characteristic wine of the Zellenberg terroir. It is distinguished by its fruitiness and breadth. All in finesse, on the pink and of a great length, it comes from a soil of calcareous sandstone.



Food Pairing	Aperitif, foie gras, exotic spicy dishes (Indian, Chinese), strong cheeses and desserts.
Designation	AOP Alsace Grand Cru
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	Up to 10 years
Millesime	2019
Soil	Marl, schist
Sweetness	Medium
Service	10°C to 12°C
Harvest	Manual with loading of the presses with whole grapes. Over-ripening of the harvest.
Vinification	Traditional in white on very clear juice and control of the fermentation temperatures then aging minimum one year in bottles in our cellars.
Acidity (H2SO4)	2.98 g/L
Ancohol Volume	12.00°
Residual Sugar	31.70 g/L