CAVE DE BEBLENHEIM

GEWURZTRAMINER ALSACE GRAND CRU MANDELBERG - COUP DE COEUR GUIDE HACHETTE DES VINS 2027

AOP ALSACE GRAND CRU

From a marl-limestone terroir, protected from the winds by the hill of almond trees, this Gewurztraminer is ample and intense. It develops very elegant fruity and spicy aromas with a peppery note on the palate.



Food Pairing	Aperitif et dessert
Designation	AOP Alsace Grand Cru
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	Up to 10 years
Millesime	2024
Soil	Limestone marl
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 fermentation temperatures then aging minimum 1 year in bottle in our cellars.
Acidity (H_2SO_4)	2.65 g/L
Ancohol Volume	13.50°
Residual Sugar	35.66 g/L