CAVE DE BEBLENHEIM

GEWURZTRAMINER ALSACE GRAND CRU SONNENGLANZ

AOP ALSACE GRAND CRU

From a marl-limestone terroir exposed from east to south-west, this fine, powerful and persistent wine is characterized by its spicy nuances.



Food Pairing	Aperitif, foie gras, exotic recipes and strong cheeses.
Designation	AOP Alsace Grand Cru
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	Up to 10 years
Millesime	2021
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 (H2SO4)	3.00 g/L
Ancohol Volume	14.00°
Residual Sugar	21.50 g/L

CAVE DE BEBLENHEIM - 14 RUE DE HOEN - 68980 BEBLENHEIM - TEL: +33 (0)3 89 47 90 02
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.