CAVE DE BEBLENHEIM

GEWURZTRAMINER ALSACE SÉLECTION DE GRAINS NOBLES (50CL)

AOP ALSACE

This Gewurztraminer Sélection de Grains Nobles has a beautiful golden color with golden highlights. The nose is expressive with notes of quince, wilted roses, and camphor. While the attack is supple, the wine is full-bodied and structured. A lovely fresh finish gives the whole wine persistence.



Food Pairing	Un vin de grande richesse aromatique qui se déguste soit en apéritif soit avec un excellent foie gras. Ce vin peut également être suggéré en fin de repas ou avec des fromages à pâte fleurie.
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	50 cl
Ageing	10 years and more
Millesime	2022
Soil	Clay-limestone
Location	Beblenheim
Sweetness	Sweet
Service	10°C to 12°C
Harvest	Manual after over-ripening the grapes.
Vinification	Traditional in white with controlled fermentation temperature then aged for 18 months in the cellar, including at least 10 months in the bottle.
Acidity (H2SO4)	3.99 g/L
Ancohol Volume	13.00°
Residual Sugar	89.59 g/L