

# GEWURZTRAMINER ALSACE SÉLECTION DE GRAINS NOBLES (50CL)

AOP ALSACE

A richly aromatic wine to be enjoyed either as an aperitif or with an excellent foie gras. This wine can also be served at the end of a meal or with soft cheeses.



## Food Pairing

**Designation** AOP Alsace

**Grapes Varieties** Gewurztraminer

**Capacity** 50 cl

**Ageing** 10 years and more

**Millesime**

**Soil** Clay-limestone

**Location** Beblenheim

**Sweetness** Sweet

**Service** 10°C to 12°C

**Harvest** Manual after over-ripening the grapes.  
Traditional in white with controlled fermentation temperature then aged for 18 months in the cellar, including at least 10 months in the bottle.

**Vinification**

**Acidity (H<sub>2</sub>SO<sub>4</sub>)**

**Ancohol Volume** 13,00°

**Residual Sugar**