

GEWURZTRAMINER ALSACE VENDANGES TARDIVES

AOP ALSACE

Fine wine with complex aromas of candied fruit, rose and botrytis which characterize the selections of noble grains. From vines harvested over-ripe, it is a rich wine that retains all its finesse.



Food Pairing	A wine of great aromatic richness that can be enjoyed either as an aperitif or with an excellent foie gras. This wine can also be suggested at the end of a meal.
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	50 cl
Ageing	10 years and more
Millesime	2016
Soil	Marno clay-limestone
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)	4,53 g/L TH ₂
Ancohol Volume	13,00°
Residual Sugar	89,00 g/L