

GEWURZTRAMINER ALSACE VIEILLES VIGNES

AOP ALSACE

This wine comes from plots of vines over 30 years old. It presents an intense fruitiness expressing a beautiful aromatic complexity on the spices.



Food Pairing	Pan-fried foie gras, desserts, strong cheeses (munster, maroille, blue)
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	2 to 5 years
Millesime	
Soil	Marno clay-limestone
Sweetness	Medium
Service	10°C to 12°C
Harvest	Manual after over-ripening the grapes.
Vinification	Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
Acidity (H₂SO₄)	
Ancohol Volume	14,50°
Residual Sugar	