

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.



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| Millesime | 2023 |
| 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 |
| 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) | 2.81g/L |
| Ancohol Volume | 13.00° |
| Residual Sugar | 23.37g/L |