

GEWURZTRAMINER ALSACE

AOP ALSACE

Balanced and elegant wine with full-bodied and persistent flavors expressing aromas of spices and roses.



Aperitif but also strong cheese and **Food Pairing**

exotic cuisine

Designation **AOP Alsace**

Grapes Varieties Gewurztraminer

Capacity 75 cl

Ageing 2 to 4 years

Millesime

Soil Marno clay-limestone

Location Beblenheim

Sweetness Medium

Service 8°C to 12°C

Traditional with selection of grapes Harvest

at the harvest.

Traditional in white with

temperature control on clear juice then aging for a few months in vats

Vinification and 1 to 2 months in bottle in our

cellars.

Acidity (H2SO₄)

Ancohol Volume 14,00°

Residual Sugar