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GEWURZTRAMINER « Vieilles Vignes »



Grape Variety : Gewürztraminer

Terroir : Grown in soil rich in clay and limestone, this wine comes from a 30-year-old vine with a very deep root system. The vine, which has experienced some millerandage, produces a small but highly concentrated grape in limited quantities.

Winemaking : The grapes are hand-harvested and then pressed whole in a pneumatic press. Traditional temperature-controlled fermentation, followed by tangential filtration.

Tasting Notes :

- Color: Yellow, with a slight pinkish hue and a beautiful brilliance.
- Nose: Notes of violet, rose, and pine. Toward the finish, powerful exotic and spicy aromas develop.
- Palate: Very pleasant at first, then powerful. This full-bodied, rich, and harmonious wine is strongly marked by violet and spices. Its structure gives it a well-balanced character.

Residual sugar content : 13 g/L

Our recommendations : Its power and finesse make this wine ideal for starting or ending a meal on a spectacular note. It also pairs perfectly with foie gras, galette des rois, Asian cuisine, and cheese platters—especially those featuring bold cheeses (Munster, Roquefort, etc.).

Serving temperature : Serve between 8 and 10°C

Aging potential : 2 to 6 years.

Also available in Magnum (1500 ml).