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GEWURZTRAMINER

« Noble Berries Selection »



Grape Variety: Gewürztraminer.

Terroir : Grown on soil rich in clay and limestone, this wine comes from a 30-year-old vineyard with a very deep root system. The vines, which exhibit some millerandage, produce small but highly concentrated grapes in limited quantities. For this Vendange Tardive, the grapes are overripe, resulting in a high concentration of noble rot. At harvest time, in late November, the grapes had a candied appearance.

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

Tasting Notes:

- Color: Deep gold, with straw-yellow highlights.
- Nose: Notes of violet, rose, and pine. On the finish, powerful exotic aromas (spices) develop.
- Palate: A honeyed and creamy character. This full-bodied, rich, and harmonious wine is characterized by notes of gingerbread, ginger, and dried hay. Its structure gives it a well-balanced profile and a lovely length on the palate.

Residual sugar content: 76 g/L

Our recommendations: Its power and finesse make this wine an excellent choice to start or end a meal in style. It also pairs wonderfully with foie gras.

Serving temperature: Serve between 8 and 10 °C.

Aging potential: This wine is meant for aging and will be just as enjoyable today as it will be in 5 or 10 years.