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GEWURZTRAMINER
GRAND CRU **FRANKSTEIN**



Grape variety: Gewürztraminer.

Terroir: This wine comes from an exceptional terroir that has been prized since the Middle Ages. The steep, southeast-facing slopes at an elevation of 300 meters catch the sun's rays from the very first hours of the day. The soil consists of granite sand mixed with two types of mica, which allows water to filter through while effectively retaining heat, which is then released back to the vines during the night.

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

Tasting Notes:

- Color: Golden yellow, with perfect clarity.
- Nose: Lovely notes of violet.
- Palate: A rich and harmonious wine. Aromas of exotic fruits, ginger, and horsetail. Great length and a lovely aromatic finish.

Residual sugar: 17 g/L

Our recommendations: This Frankstein Grand Cru will enhance your aperitifs and gourmet meals. It pairs beautifully with foie gras, strong cheeses, exotic cuisine, and desserts.

Serving temperature: Serve between 8 and 10 °C.

Aging potential: 5 to 15 years.