

GEWURZTRAMINER « Late Harvest »

Grape variety: Gewürztraminer.

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

Winemaking: The grapes are hand-picked 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. Toward the finish, powerful exotic aromas (spices) develop.
- Palate: A honeyed and smooth character. This full-bodied, rich, and harmonious wine is marked by notes of gingerbread, ginger, and dried hay. Its structure gives it a well-balanced profile and great length.

Residual sugar content: 76 g/L

Our recommendations: Its power and finesse allow this wine to begin or end a meal on a spectacular note. It also pairs perfectly with foie gras.

Serving temperature: Serve between 8 and 10 °C.

Aging potential: This is a wine meant for aging, which can be enjoyed just as much today as it will be in 5 or 10 years.

