



Château de Riquewihr "Les Sorcières" Gewurztraminer  
A.O.C. Alsace  
2011

**VINIFICATION**

Low pressure pressing, winemaking at a controlled temperature. Maturing on fine lees for a period of 4 months. Stocking in stainless steel for 9 months before bottling. Storage in bottles before being released into the market.

**DÉGUSTATION**

**COLOR:** gold color with emerald green tints.  
**AROMAS:** subtle and elegant candied fruit, with notes of quince, pear, apple, sultanas and dried apricot, grey pepper, almonds, walnuts, herbs and roses.  
**PALATE:** rich, silky and refined. Fruity, with a hint of chili pepper.

**ACCORDS GOURMANDS**

It can be drink in appetizers but also it goes very well with exotic cuisine such as caribbean black pudding, chicken with lemon and ginger sauce, monkfish in curry. This superb white wine can accompany cheese very well too (époisses, gorgonzola, Roquefort cheese). In dessert with apricot tart, and flambéed bananas.

**CÉPAGE**

Gewurztraminer

**DEGRÉ D'ALCOOL**

13,5% alc./vol.

**TERROIR**

Extremely rich, deep and heavy silty clay.

**VENDANGE**

Exclusively hand-picked harvest.

**SERVICE**

10 to 12°C

**CONSERVATION**

Can be conserved for up to 7-10 years.

