



Gewurztraminer Grand Cru Goldert A.O.C. Alsace

Grand Cru

2016

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 onto the market.

DÉGUSTATION

COLOR: intense golden robe, attractive brilliant appearance.

AROMAS : very complex floral notes, typical of the grape variety, rose petals, jasmine, mock orange, gardenia, mild spices, cinnamon, vanilla-flavored sugar, zests de mandarin-orange marmalade, melon, and dried apricot.

PALATE: at once mineral and suave on the palate, good balance, persistent crisp peppery finish.

ACCORDS GOURMANDS

Its strong and round structure goes well with unctuous fish (trout with sun-dried tomatoes), white meat (poultry fricassee with coconut milk) and game. It goes well with sautéed foie gras with spices. Chinese cuisine also pairs well with Gewurztraminer

CÉPAGE

Gewurztraminer

DEGRÉ D'ALCOOL

13% alc./vol.

TERROIR

The upper part comprises a fairly steep slope, made up of a geological substrate of oolitic limestone from the Dogger hills. Lower down, the subsoil, composed of tertiary conglomerates, is covered by quaternary solifluction deposits, where fragments, limestone and sandstone pebbles, merge within an argillaceous matrix. The best exposed and most healthy soils bring together the limestone soils. These quaternary deposits provide excellent drainage.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for between 10 and 15 years.