



"Les Terrasses" Gewurztraminer Vieilles Vignes A.O.C.

Alsace

2008

VINIFICATION

We proceed to a low pressure pressing with whole grapes and a temperature controlled vinification... The maturing lasts about 4 months on fine lees followed by a filtration. The wine is then stored in stainless steel vats for a few months before bottling.

DÉGUSTATION

Color : Brilliant deep golden robe.

Aromas : Discreet pineapple notes, mango, apricot jam, white flowers, mild spices, cinnamon-vanilla, and white pepper.

Palate : Fairy complex and long, underscored by fruity flavors.

ACCORDS GOURMANDS

Gewurztraminer "Les Terrasses" Vieilles Vignes is the perfect aperitif before a gastronomic meal. It is a flavorful wine that pairs well with tasty food. It is at its best with sautéed foie gras and fully expresses itself with saffron-flavored sea scallops, poultry breasts in a creamy sauce, and Rocamadour cheese.

CÉPAGE

Gewurztraminer

DEGRÉ D'ALCOOL

13 % alc./vol.

TERROIR

Conglomerate and interstratified marl.

VENDANGE

Exclusively manual.

SERVICE

8 to 10 °C

CONSERVATION

10 to 15 years

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