



"Les Troubadours" Gewurztraminer A.O.C. Alsace 2010

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 : Intense brilliant golden robe.

Aromas : Fragrant notes of floral jasmine and hyacinth, fruity apricot, exotic mango-pineapple, mild spices, discreet mineral notes.

Palate : Straight forward and elegant, harmonious between mild fruity-spicy flavors and acidity, quite long.

ACCORDS GOURMANDS

It can be served as a reception / party wine with some light starters. It goes perfectly well with exotic and spicy cuisine (chicken curry, monkfish with spices, roast pineapple with spices). Gewurztraminer is best with strong cheeses such as Munster or Fourme d'Ambert. Delicious as a dessert with an apricot tart.

CÉPAGE

Gewurztraminer

DEGRÉ D'ALCOOL

13 % alc./vol.

TERROIR

The soil on the terraces where Gewurztraminer is grown is known to carry considerably more limestone than the rest of the area, yielding highly aromatic, spicy Gewurztraminers are superb late-harvested wine

VENDANGE

Exclusively manual.

SERVICE

8 to 10 °C

CONSERVATION

10 to 12 years