



GEWURZTRAMINER RESERVE

APPELLATION AOC : APPELLATION CRÉMANT D'ALSACE CONTROLÉE

ORIGIN OF THE GRAPES: VINEYARD OF THE FREY-SOHLER FAMILY

White fruity and semi sweet still wine

GRAPPE VARIETY : Gewurztraminer 100 %

VINTAGE : 2008

SOIL : composed of alluvion, sands and granite

VINIFICATION: traditional methods are used for elaborating this Gewurztraminer. The wines are aerated three times, and fermentations are led by themselves, as in the beginning as they start over. We use also temperature control.

DESCRIPTION : Alc. vol : 13% Residual sugar : 25.7 g/ litre

TASTING: Visual: an elegant "robe", with bright reflections
Nose; its intense bouquet displays rich aromas of fruit, flowers and spices.
Mouth: robust, full-bodied, yet elegant, its marvellous flavour fills the palate

IMPROVEMENT : to drink young, but can be kept three to five years

CULINAR ADVICES: Sumptuous with exotic dishes (spicy dishes, sweet and sour dishes, mild curry, Tandoori chicken) Chengdu speciality, soft cheese and washed cheese, as a superior aperitif and naturally with dessert

