

## **GEWURZTRAMINER ALSACE VIEILLES VIGNES**

AOP ALSACE

This wine comes from plots of vines over 30 years old. It presents an intense fruitiness expressing a beautiful aromatic complexity on the spices.



Food Pairing	Pan-fried foie gras, desserts, strong cheeses (munster, maroille, blue)
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	2 to 5 years
Millesime	
Soil	Marno clay-limestone
Sweetness	Medium
Comilae	
Service	10°C to 12°C
Harvest	10°C to 12°C Manual after over-ripening the grapes.
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