



Gewurztraminer Médaille AOC Alsace 2018

75 cl

Vinification of Gewurztraminer médaillé

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring. The wine has been submitted to several wine competitions in France : Paris, Macon, Lyon, Colmar and won a medal for its quality and typicity.

Tasting notes of Gewurztraminer médaillé

A beautiful yellow gold robe. Light aromas of overripe nose, honeyed nuances of ripe fruit . The basis of the palate marries delightfully with notes of yellow flowers and spices. This wine is powerful and nuanced, perfect on Thai, spicy and sour , with coconut milk and curry paste .

Analytical information of Gewurztraminer médaillé

Grape variety : Gewurztraminer
Served between 8° and 10°C
Residual sugar : 12,7 g/l
Alcohol : 13,2°

Terroir of Gewurztraminer médaillé

Clay and limestone

Aging potential : from 3 to 4 years.