



Kaefferkopf AOC Grand Cru Alsace 2017

75 cl

Vinification method of Kaefferkopf Grand Cru

Our winemaker follows with a special care the rules of the specific legislation of the Appellation Alsace Grand Cru. He controls the maturity in the selected plots until the harvest, which usually starts mid of september. The bunches are exclusively harvested by hand, and are crushed in our pneumatic press on low-pressure programs. After fermentation and vinification, the wine stays many months on fine lies in order to gain in structure, before bottling end of spring and maturation in the bottle. Their intense and complex aromas, as well as their unique structure, are placing the Alsace Grands Crus wines among the greatest white wines in this world.

Tasting notes of Kaefferkopf Grand Cru

Featuring a beautiful golden color with warm glints, this great wine invites you to an aromatic explosion from the first nose shades of flowers and exotic fruits, all tinged with spices. On the palate, the attack is ample and charming, power blends perfectly with the aromatic notes characteristic of Kaefferkopf.

Analytical information of Kaefferkopf Grand Cru

Grape variety : Blond of Riesling, Pinot Gris and Gewurztraminer
Serve between 8° and 10°C
Residual sugar : 21.3 g/l
Alcohol : 12.4°

Terroir of Kaefferkopf Grand Cru

Grand Cru Sommerberg in Ammerschwihr

Cave Jean Geiler - 45 Rue de la République - 68040 Ingersheim - France
Pour plus d'assistance, merci de contacter le support :
Tel: 03 89 27 90 27 - Imprimé le : 17/01/2021 à 13:56



Aging potential : from 5 to 7 years
