



# Gewurztraminer Collection Douceurs AOC Alsace 2018

75 cl

Coup de coeur !

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## Vinification of Gewurztraminer Collection Douceurs

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.

## Tasting notes of Gewurztraminer Collection Douceurs

A beautiful yellow gold robe, overripe aromas and honeyed nuances of ripe fruit. The basis of the palate marries delightfully with notes of yellow flowers and candied fruit. This wine is powerful and nuanced. Strong and sweet to be served at your table, this wine is to discover foie gras company, desserts or cakes.

## Analytical information of Gewurztraminer Collection Douceurs

Grape variety : Gewurztraminer  
Served between 8° and 11°C  
Residual sugar : 42 g/l  
Alcohol : 12,2°

## Terroir of Gewurztraminer Collection Douceurs

Clay and limestone

Aging potential : from 4 to 6 years.

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