



# GEWURZTRAMINER GRAND CRU EICHBERG

**Tasting notes :** Golden in colour to the eye, Gewurztraminer from the Grand Cru Eichberg is a wine that is full and rich, successfully blending elements of varied yellow and exotic fruit.

**Suggested food pairings :** Delicious as an aperitif, this wine is a perfect match for foie gras or a desert featuring citrus fruit or fruit with a yellow or white flesh (peaches or apricots) that is not overly sweet.

**Style :** Medium sweet white wine



**Appellation :** Alsace Grand Cru Eichberg

**Soil Composition :** Limestone and sandstone marl

**Grape varieties :** Gewurztraminer

**Age of the vines :** 30 years

**Method of harvest:** Grapes picked and sorted by hand

**Vinification :** Extraction through pneumatic pressure of whole grapes, slow fermentation under close temperature regulation. Maturation over fine lees takes place over a ten month period after which time the wine is bottled.

This wine carries the organic certification FR-BIO-01.

