



# GEWURZTRAMINER GRAND CRU PFERSIGBERG VENDANGES TARDIVES

**Tasting notes :** This intensely concentrated wine expresses its class through a wonderful finesse and elegance. The bouquet is that of candied fruit. To the taste, it is round and honey-like in its smoothness and powerfully evoking very ripe exotic and candied yellow-fleshed fruit.

**Suggested food pairings :** A perfect aperitif, this wine may equally be drunk following a meal. It will brilliantly pair with a foie gras or a desert containing fruit such as a “Tarte Tatin”.

**Style :** Sweet white wine



**Appellation :** Alsace Grand Cru Pfersigberg

**Soil Composition :** Limestone marl

**Grape varieties :** Gewurztraminer

**Age of the vines :** 35 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.

