



Owners: Arnaud et Armand Baur

Location: EGUISHEIM ALSACE FRANCE

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GEWURZTRAMINER SELECTION DE GRAINS NOBLES

Tasting notes : Of a golden appearance, the nose of this wine is powerful and complex mixing aromas of candied fruit (particularly quince), acacia honey and spices. In the mouth, this nectar again evokes again the tastes of candied fruit, honey and spice already encountered in its bouquet.

Suggested food pairings : Equally suited as a wine to be drunk following a meal as an aperitif, it would accompany a citrus fruit-based dessert very well.

Style : Sweet white wine



Appellation : Alsace Grand Cru Eichberg

Soil Composition : Limestone marl

Grape varieties : Gewurztraminer

Age of the vines : 25 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.

