



Louis Hauller - Gewurztraminer Vendanges Tardives

AOP Alsace, Alsace, France

This generous wine is harvested when the grapes are over matured.

PRESENTATION

The label Vendanges Tardives adds up to the Alsace appellation. It refers to exceptional wines, produced according to one of the most severe criteria of French AOCs.

TERROIR

Granitic

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

100% hand picked harvest

Yield : 20hl/ha

WINEMAKING

This Gewurztraminer has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification.

VARIETAL

Gewurztraminer 100%

SERVING

To serve around 15°C.

This Gewurztraminer Vendanges Tardives is a wine that you can easily keep for up to 20 years.

TASTING

It reveals notes of candied fruits, which is typical of Vendanges Tardives, and notes of lychee and rose, unique to Gewurztraminer.

FOOD PAIRINGS

Its gourmet notes will accompany strong cheese like munster, or desserts like crème brûlée, or even foie gras.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
flûte Alsace							750			3545460000681	3545460006867
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	576	8	12	1,3	7,8	780	36	7	13,5*21*36,5	13*80*120

