



Gewurztraminer - Les Premices - Famille Hauller

AOC Alsace, Alsace, France

One of our best known wines! A bit sweet, with lychee flavour... wonderful !

PRESENTATION

Gewurztraminer is a particularly aromatic selection of an old grape variety that has always been recognized in Alsace as Traminer rose

TERROIR

Granit soil

IN THE VINEYARD

Our work is based on organic farming, relying on the use of natural treatment. Therefore, the health of soils are much taken into consideration.

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 between : 8° and 10°C

TASTING

Appearance : Its colour is intense, yellow with light golden highlights.

Nose : A rich and aromatic palette characterizes Gewurztraminer. The bouquet is intense and complex, offering an explosion of exotic fruits (lychee, passion fruit, pineapple, mango), flowers (notably rose) and spices. Frequent aromas of honey and ripe fruits also contribute to giving these wines an incomparably rich nose.

Palate : This is a full-bodied wine, with solid structure and a round fullness.

FOOD PAIRINGS

Typical of the wines of Alsace, Gewurztraminer pairs beautifully with spicy dishes and strong cheeses such as Munster, and equally well with foie gras and the most intensely flavoured aromatic herbs and spices. In addition, it is the ideal partner for Asian cuisines such as Chinese, Indonesian, Vietnamese, Malaysian, Thai and Indian.

Type of bottle						Volume (ml)		item code		Bottle barcode		Case barcode	
flûte Alsace													
Palette Europe	Units per pack	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	6	576	8	12	1,3	7,8		36	7	13,5*21*36,5		130*80*120

