

ALSACE



FAMILLE HAULLER

Gewurztraminer Moelleux, Famille Hauller, AOP Alsace, Blanc, AOP Alsace, Alsace, France

This wine, with its deep golden hue, opens with an opulent bouquet of rose, lychee, mango, and gingerbread. The palate is rich and powerful, offering a perfect balance of sweetness and freshness. An ideal companion for aperitifs, spicy dishes, exotic cuisine, or Munster cheese.

PRESENTATION

An outstanding cuvée that amazes with every tasting! This sweet Gewurztraminer, selected by Métro, is a rare gem. What makes this cuvée unique is, first of all, the harvest date, which comes very close to that of a late harvest, as well as its closure method, we use an elegant and practical glass stopper (Vino Lok).

TERROIR

Calcareous-sandstone

IN THE VINEYARD

We cultivate our plots using sustainable farming practices, meaning we enhance the positive impacts of agricultural methods on the environment while reducing their negative effects. It is an approach halfway between organic and conventional farming. This cuvée is harvested later in the season, just before the late harvest. 100% hand-picked.

WINEMAKING

- Gentle pressing using a pneumatic press
- Controlled fermentation between 16° and 18°C. No malolactic fermentation
- Aged for 9 months in temperature-controlled stainless steel tanks to ensure optimal development throughout the winemaking process

VARIETAL

Gewürztraminer 100%

12,5 % VOL.

Contains sulphites. Ne contient ni oeuf ni produits à base d'oeuf. Does not contain milk or milk-based products.

SERVING

Serve between 8° and 10°C. Aging potential: 8 to 10 years.

TASTING

A wine with a yellow color and golden highlights, clear and brilliant.

On the nose, the bouquet is powerful and complex – an explosion of exotic fruits, flowers, citrus, and spices. Frequent aromas of honey and ripe fruit add an incomparable sense of richness. On the palate, it is full-bodied and well-structured, with depth and a smooth, rounded texture.

FOOD PAIRINGS

The very symbol of Alsace's originality, Gewurztraminer pairs perfectly with spicy dishes and strong cheeses such as Munster, as well as foie gras or desserts.



Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Altus blanche							750			3545460000612	3545460006164
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	576	8	12	1,5	9	900	36	7,5	13,5 x 36 x 21	

