

TRADITION

Domaine Kobloth offers a complete palette of seven grape varieties in the Tradition range. Sylvaner, Pinot Blanc, Riesling, Muscat, Pinot Gris, Gewurztraminer, Pinot Noir are represented in this range.

The Tradition range allows you to discover the great diversity of Alsatian wines, from dry, semidry to mellow.

These pure and aromatic wines express the typicity of each grape variety.

The dry and light white wines are Sylvaner and Pinot Blanc.

These are thirst-quenching wines to drink for their youth and freshness.

The Riesling is the wine of gastronomy par excellence. Dry, racy and marked by the terroir, with its typical citrus notes, it goes perfectly with fish, shellfish and the regional dish: Choucroute.

Muscat d'Alsace is dry, giving an impression of biting into the grape. It is a spring wine, which is drunk as an aperitif and goes perfectly with asparagus.

Pinot Gris is a full-bodied wine, semi-dry or sweet, with notes of undergrowth and dried fruits. It





can be drunk as an aperitif or with foie gras if it is sweet, on the other hand it can be served with fish or white meat in sauce if it is semi-dry.

Gewurztraminer is the most aromatic of Alsace wines. With its aromas of rose, lychee, spices, it is very powerful. Soft, it goes well with foie gras, a fruit-based dessert. Semi-dry, it accompanies spicy dishes or strong cheeses.

Pinot Noir is the only red or rosé wine in Alsace. Light and fruity, with aromas of small red fruits, it accompanies cold meats, grilled meats and cheeses. Tannic and full-bodied, it can be drunk with simmered red meats or game.





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