



GEWURZTRAMINER Grand Cru MOENCHBERG 2015

AOC Alsace Grand Cru Moenchberg, Alsace, France

GEWURZTRAMINER Grand Cru Moenchberg from our range L'Empreinte. The great strength of the Moenchberg is to give fruity, rich and complex wines from their early youth, as well for great dry wines as for splendid sweet wines. They are recognizable by their generous bones, perfectly balanced by an incisive acidity which brings a note of freshness, even in hot vintages.

PRESENTATION

Its gentle slopes shelter a generous terroir that produces fleshy, complex and elegantly noble Gewurztraminer.

THE VINTAGE

Very nice vintage.

The Gewurztraminer express themselves in a nice floral register with interesting balances.

LOCATION

South/South-East facing soil

The Pinot Gris and Gewurztraminer also appreciate the richness of this terroir by giving generous and concentrated wines.

TERROIR

Marl-calcareous sandstone and colluvium.

IN THE VINEYARD

Harvesting is done at the very end of the season, before the late harvest.

These plots are often in an exceptional sanitary state, which allows us to bring in these grapes in optimal conditions, in over-ripeness. We try to have a little botrytis, in order to give the wine an exotic character and candied aromas.

WINEMAKING

Pressing for a duration of 5 to 6 hours followed by a cold static settling.

Fermentation activated by indigenous yeasts over a period of 3 weeks at a constant and controlled temperature.

AGEING

Aged until spring in stainless steel tanks.

12 % VOL.

TECHNICAL DATA

Yield: 50 hL/ha Residual Sugar: 47 g/l

SERVING

Serve between 8 and 10°.

AGEING POTENTIAL

5 to 10 years



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TASTING

2015 is an early vintage: notes of dried fruit mark the wines more clearly, especially in a toasted register. The slightly more pronounced bitterness accentuates the length.

VISUAL APPEARANCE

Beautiful golden yellow color.

AT NOSE

Rich and fleshy fruits.

ON THE PALATE

More complex aromas, notes of mint, pepper and spices.

