



Alsace, Domaine Pierre Henri Ginglinger, Gewurztraminer, AOC Alsace Grand Cru Pfersigberg, Blanc

AOC Alsace Grand Cru Pfersigberg, Alsace, France

Established in the old town of Eguisheim, south of Colmar, this family estate whose origins date back to 1610 is located in a house dating back to 1684. Mathieu Ginglinger, who succeeded his father Pierre-Henri in 2003, runs the estate organically (certified in 2004). After acquiring vineyards at the southern end of the Route des Vins, he now has 15 ha, with parcels in 3 grands crus.

PRESENTATION

Pfersigberg, which stretches over 74.55ha, has a strong preference for Gewurztraminer. Pinot Gris, Riesling and Muscat also develop wonderful complexity, a lot of elegance and finesse. Pfersigberg is cited during the 16th century in lease agreements between lords and convents. More recently, the Eguisheim wine-growers awarded a prize for Pfersigberg wines during the first Wine Fair in Colmar in 1927. Pfersigberg wine, and more specifically Gewurztraminer, is characterized by body, fruitiness, aroma and longevity.

TERROIR

Marl-limestone

HARVEST

Hand-harvested at optimum ripeness.

WINEMAKING

Pressed in whole clusters.
Fermented in the cellar for several months.

AGEING

Aged on fine lees until bottling.

VARIETAL

Gewürztraminer 100%

TECHNICAL DATA

Residual Sugar: 34 g/l

13.5 % VOL.

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Golden yellow color, open nose with powerful aromas of candied exotic fruits (mango, lychee) and spices (cloves, cinnamon, pepper). Tender on the palate, pleasantly mellow, with acidity still present on the finish.

FOOD PAIRINGS

A powerful, fruity wine to accompany full-bodied cheeses such as Munster, spicy dishes or foie gras terrines.





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