



VINS D'ALSACE



## Gewurztraminer Vieilles Vignes 2016

AOC Alsace, Alsace, France

A wine for gourmands!

### THE VINTAGE

After a number of low yield harvests, the 2016 production was normal.

Initially, cool, wet temperatures slowed the spring vegetative growth greatly. Fortunately, the weather improved but residual moisture created perfect conditions for mildew. Extra vigilance was demanded to protect the crop. An August heatwave and subsequent warm weeks until harvest created water stress in some fields but the grapes eventually ripened perfectly.

Harvest began on September 20th and finished 7 weeks later.

In the cellar, a few fermentations finished more quickly than in the past. The wines are well balanced, fresh, and easy to drink

### TERROIR

Essentially calcareous-clay

### VARIETAL

Gewurztraminer 100%

12.5 % VOL.

### TECHNICAL DATA

Residual Sugar: 35 g/l

pH: 3,7

Tartaric acidity: 4.4 g/l

### SERVING

Store on the side between 10-15°C. Ideally served between 8-10°C.

### AGEING POTENTIAL

5 to 10 years

### TASTING

A typical Alsace Gewurztraminer with plenty of lychee and spices on the nose. The palate is rich but not overwhelming, all thanks to the well-integrated touch of sweetness at the full finish.

Excellent as an apéritif, with exotic dishes (curry and tajines), strong cheeses or fruit desserts.

### REVIEWS AND AWARDS

JAMES SUCKLING.COM

91/100

"A prototypic Alsace gewurztraminer with plenty of lychee and spices on the nose. The palate is rich but not overwhelming, all thanks to the well integrated touch of sweetness at the full finish."

James Suckling, James Suckling, 01/06/2018



**Wine Spectator**

90/100

"Chopped thyme, spun honey and lemon peel accents are layered with juicy lychee and melon fruit flavors in this silky, medium-bodied Gewurztraminer. Spice and smoky mineral notes drive the finish. Drink now through 2028"

Wine Spectator, 24/02/2020



90/100

"On the nose of this wine, a subdued tone of rose has a top note of geranium leaf. Aromatic mandarin peel shows on the palate. Gentle sweetness rounds out the peachy fruit, providing textured balance. The finish is off dry and zesty."

Anne Kriebel, Wine Enthusiast, 01/00/0020

