

# Louis Hauller

## Louis Hauller - Gewurztraminer Grand Cru Zinnkoepflé

AOP Alsace, Alsace, France

Welcome to the heart of Soultzmatt with this very powerful Gewurztraminer Grand Cru Zinnkoepflé (which is the highest Grand Cru in Alsace)

### PRESENTATION

Gewurztraminer is a particularly aromatic selection of an old grape variety that has always been recognized in Alsace as Traminer rose

### TERROIR

Limestone

### IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

Yields : 50hl/ha

100% hand picked harvest

### WINEMAKING

This Gewurztraminer has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

### VARIETAL

Gewurztraminer 100%

### 13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

To serve between : 8° and 10°C

You can keep it between : 10 to 15 years

### TASTING

Appearance : Its colour is intense, yellow with light golden highlights.

Nose : An elegant and aromatic palette characterizes this Gewurztraminer. The bouquet is intense and complex, offering an explosion of exotic fruits (lychee, passion fruit), rose petals and spices. Frequent aromas of honey and ripe fruits also contribute to giving these wines an incomparably rich nose.

Palate : This is a full-bodied wine, with solid structure and a round fullness.

### FOOD PAIRINGS

Typical of the wines of Alsace, Gewurztraminer pairs beautifully with spicy dishes and strong cheeses such as Munster, and equally well with foie gras and the most intensely flavoured aromatic herbs and spices. In addition, it is the ideal partner for Asian cuisines such as Chinese, Indonesian, Vietnamese, Malaysian, Thai and Indian.

