



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Pierre Henri Ginglinger, Gewürztraminer, AOC Alsace, White AOC Alsace, 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

This wine is a blend of Gewurztraminer from different parcels.

Harvested at its best maturity by hand and pressed as whole grapes. It ferments in our cellar for several months to develop its richness. Then it is aged on fine lees until its bottling in April.

WINEMAKING

The entire production is harvested by hand to preserve the authenticity, conviviality and above all the quality of the harvest. The pressings are carried out in whole harvests, then the musts are transferred to the tuns for the alcoholic fermentation with a control of the temperature (15-20°C). Afterwards, the wine is matured on fine lees in the same tuns, as well as a light filtration before bottling.

Semi-dry wine - Residual sugar : 2,58 g/l

VARIETAL

13 % VOL.

Gewürztraminer 100%

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

TASTING

Its bright golden yellow glow exalts to us delicate aromas of spices, flowers and exotic fruits, such as pepper, cinnamon, rose, mango and lychee.

In the mouth, it is rich and fat, remains fresh and pleasant thanks to a still perceptible acidity.

FOOD PAIRINGS

Serve this wine as an aperitif, with fish carpaccios, sushi or with spicy dishes, strong cheeses. Also with chocolate desserts and/or cooked fruits.

