



## GEWURZTRAMINER COLLECTION

Serving temperature: **8 to 10°C**

Alcohol content: **13% Alc.**

Keeping potential: **0-2 years**

Residual sugars: **20g/L approx.**

Sweetness: 

Appellation: **AOC Alsace**

### IDENTITY

Gewürztraminer is one of Alsace's four noble grape varieties, and probably the most famous of the region's wines. Its name comes from Würzig, meaning spicy in German.

### ON TASTING

Its colour is pale gold, with the green glints that are characteristic of a feisty young wine.

The nose evokes tropical fruit, rose and Christmas spices.

The round and subtly generous palate soon opens up with wonderful freshness. The finish, with flavours of citrus and rose, is aromatic and persistent. A truly enjoyable wine.

### FOOD & WINE PAIRING

It is a perfect accompaniment to aperitifs, as well as sweet and savoury dishes (such as sweet and sour prawns), fruit tarts and even full-flavoured cheeses like Munster and Roquefort.



*la magie des terroirs*

