



« Complex in nature, exuberant in its expression »

GEWURZTRAMINER TRADITION



WORKING IN THE VINEYARD

Our Gewurztraminer vines are on average 30 years old and are mainly grown on sandy-stony soil. The work in the vineyard is spread out over the whole year and starts with pruning (double Guyot), followed by the descent of the woods, arching, green work (de-budding) and manual tying-up. At the same time, we work the soil and mow the grass regularly while limiting soil compaction. Committed to the protection of the environment, the respect of the man who works there and the quality of the wine, we are in conversion to Organic Agriculture (AB).

THE ART OF WINEMAKING

Grapes are usually picked in October. The harvested fruits are introduced into a pneumatic press where the juice is left for a few hours in contact with the skin (which contains the aromas) for maceration ; a process used for aromatic grape varieties. The juice is then slowly extracted and sent to a stainless steel tank. The most important stage then begins : fermentation. This degradation of sugars into alcohol, accomplished by the natural yeasts contained in the grapes, takes place over a few months. The wine thus obtained is then matured on fine lees until bottling.

THE PLEASURE OF TASTING

To the eye, Gewurztraminer has an intense yellow colour. On the nose, one discovers a palette of rich and complex aromas with notes of exotic fruits, flowers and spices. On the palate, we appreciate a full-bodied, exuberant wine with an inimitable bouquet and great intensity.

ASSOCIATION WITH DISHES

This dry wine finds its full place throughout the meal and it starts as an aperitif where it already awakens all the senses. Gewurztraminer goes very well with spicy food because it gives all the measure of its power and its formidable persistence in the mouth.

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