



« This terroir gives the wines a nice acidity making the balance very subtle »



GEWURZTRAMINER GRAND CRU MARCKRAIN

WORKING IN THE VINEYARD

With an average age of 45 years, we grow our Gewurztraminer vines on marl and limestone 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 wooden cask. 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.

TERROIR, ONE GRAND CRU

Marckrain is one of the 51 Grands Crus recognized today in Alsace. Located above Bennwihr, it covers 53.35ha with an east-facing exposure. This vineyard receives the radiation of the rising sun, which allows it to keep a great acidity in the grapes.

THE PLEASURE OF TASTING

To the eye, this wine has a beautiful golden yellow color. On the nose, we find a great richness and aromatic complexity. On the palate, one appreciates aromas of lychee, mango and peach. The palate is ample, rich, which balances wonderfully the acidity marked by the terroir.

ASSOCIATION WITH DISHES

This semi-dry wine can be enjoyed as an aperitif. Well known to accompany foie gras, it can also be served with spicy dishes as well as sweet and sour dishes.

The Gewurztraminer Grand Cru Marckrain sublimates sweet desserts and more particularly those with chocolate.

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