

WHITE WINES | GRAND CRU

## Gewurztraminer Grand Cru Schoenenbourg 2022

*A burst of flavour*



### Terroir

Located in the commune of Riquewihr, in the place called "Kronenbourg", the vines are at an altitude of 260 m and face south-east on deep clay-limestone soil

### Viticulture & Vinification

The vines are ploughed and grassed every other row. The vines are worked according to organic farming methods, with care and without chemicals, in order to respect the natural balance.

The grapes are harvested by hand and pressed as whole grapes with slow fermentation and maturation on fine lees.

### Characteristics

Golden yellow colour.

The nose combines both purity and maturity (spices and candied fruits). On the palate, we find these notes of ripe fruit and a long structure. The finish is very well balanced and the sugars well integrated.

### Food pairings

The "Gewurztraminer Schoenenbourg Grand Cru" accompanies Foie Gras and exotic cuisine. It can be enjoyed with strong cheeses such as Munster, Roquefort or Vieux Comté.

## “Gewurztraminer Schoenenbourg” Appellation AOC Alsace Grand Cru

Vintage	2022
Varietal	Gewurztraminer 100%
Age of wines	32 years old
Yield	45 hl/ ha
Degree	13,5°
Residual sugars	30 g / l
Acidity	4,36 g / l
Keeps for	7 to 10 years
Serving temperature	between 9°C and 12°C
Packaging	Bottle of 75cl

