

WHITE WINES | EXPRESSION

## Gewurztraminer 2024

*Exoticism and Precision*



### Terroir

This wine comes from a dedicated plot planted in 1972 in the commune of Hunawehr, at the "lieu-dit" Weissengrund ("white earth"). The clay-rich soils here are a perfect sanctuary for Gewurztraminer, providing the necessary water retention to develop its signature opulence while maintaining a refined varietal character.

### Viticulture & vinification

The vineyard is managed with artisanal precision under Ecocert-certified organic farming.

The soil is ploughed, with natural grass cover every second row to promote biodiversity and deep rooting. We work strictly without synthetic chemicals to respect the natural balance of the ecosystem.

The grapes are hand-picked at optimal maturity. To preserve the purity of the fruit, we perform a gentle whole-cluster pressing followed by a slow, cool fermentation. The wine is then aged on fine lees, enhancing its texture and aromatic depth.

### Tasting Notes

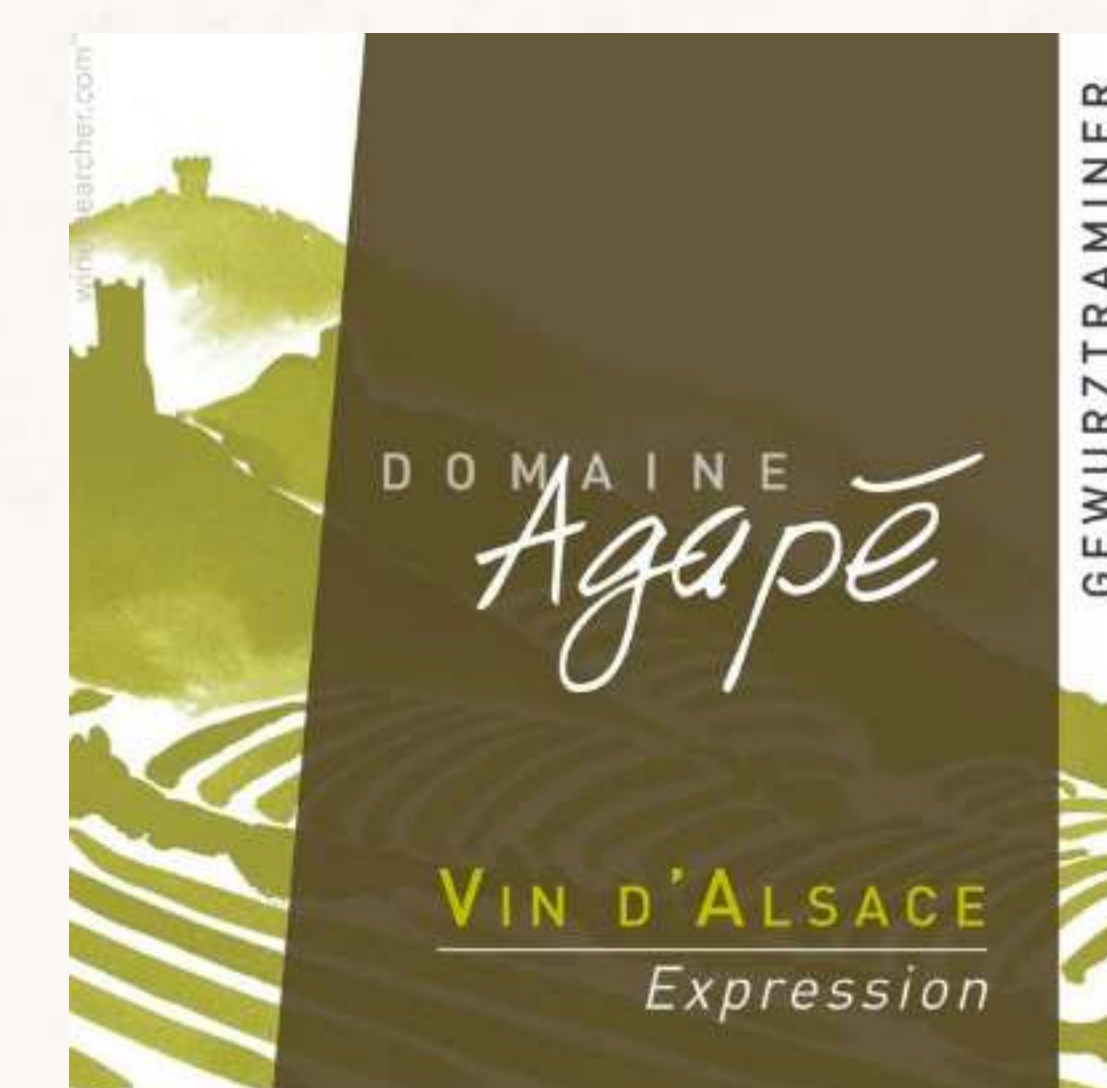
Appearance: A brilliant, luminous golden-yellow hue.

Nose: Intense and highly fragrant, the nose reveals the classic complexity of the variety. It opens with exotic notes of lychee and passion fruit, elegantly layered with soft spices, liquorice, and a hint of rose petal.

Palate: The 2024 vintage strikes a remarkable balance. The mouthfeel is rich and velvety (the classic "gras"), yet it is uplifted by a refreshing core typical of this year. It offers a subtle, delicate sweetness that never feels heavy, leading to a long, aromatic, and spicy finish.

### Food pairings

A versatile and sophisticated wine. It is a stunning aperitif and a natural match for Oriental and Asian gastronomy—think Moroccan lamb tagine with apricots or a fragrant Indian curry. It also pairs beautifully with strong washed-rind cheeses like Munster or aged Epoisses.



## "Gewurztraminer" Appellation AOC Alsace Organic

Vintage	2024
Varietal	Gewurztraminer 100%
Age of vines	56 years old
Yield	33 hl/ ha
Degree	13 °
Residual sugars	4,5 g/l
Acidity	4,53 g / l
Keeps for	3 to 5 years
Serving temperature	Between 8°C and 10°C
Packaging	Bottle of 75cl