



Zinnkoepfle Grand Cru Gewurztraminer A.O.C Alsace Grand Cru 2012

- ❖ Grape varieties Pinot Gris
- ❖ Alcohol 13.5 % alc./vol.
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

❖ Tasting Notes

Pinot Gris develops floral, dried fruit and jam aromas. It is fresh as well as full-bodied, with suppleness. This wine sports an intense, at once brilliant and limpid, golden color. Its nose is strong and open, underscored by acidulated fruit and discrete smoky aromas. Very rich and honeyed, it also evokes fresh fig aromas. The attack on the palate is ample and rich with a pleasant fresh note. The matter, smokier than the nose, boasts good harmony, allowing the grapes' exceptional maturity to come to the fore with elegance. Dense and ripe, this Pinot Gris expresses notes of fruit and honey on the finish. Its aromatic persistence is remarkable. The variety's smoked characteristics mix admirably well with fruity and acidulated notes of plum and quince.

❖ Food Pairing

This full-bodied offering can replace red wine with cold or hot meat dishes - country-style pâté, roasts, game, and poultry. Sumptuous, it goes perfectly well with foie gras. It also pairs well with saucy or smoked fish dishes, as well as lobster. And it is the ideal wine for mushrooms or mushroom based sauces.

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential

Can be kept for up to 8 years.



CONTIENT DES SULFITES