



Gewurztraminer Ancestrum A.O.C. Alsace 2016

- ❖ Alcohol alc 13% vol.
- ❖ Grape varieties Gewurztraminer
- ❖ 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

The cellar's finest jewel

This magic offering is only made during exceptional years. At the service of excellence, its terroir, grape variety and climatology combine to produce a powerful and concentrated wine, boasting a unique fruity taste. Thanks to these qualities, this product was awarded two gold medal at the Challenge to the best French wines for Asia and the Japan International Wine Challenge in 2013.

❖ Food Pairing

This wine is marvelous as an aperitif! Highly gifted, its magnificent structure enables it to pair with world cuisine such as curry, saffron-flavored risotto, stuffed crab, or meat cooked with spices. It is also perfectly well suited to cheese such as Pont l'Evêque, Munster, Maroilles or Comté. But equally a tasty heavenly delight with an almond apple pie, honey ice-cream or a litchi fruit salad!

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential

Can be conserved for up to 5 years



CONTIENT DES SULFITES