



## Gewurztraminer "Cuvée Sainte Catherine" Vendanges Tardives A.O.C. Alsace 2015

- ❖ 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

"Gewürz" means spice, in line with the character of this grape variety. Gewurztraminer has strong fruity flavors, such as pineapple or litchi, and most of the time notes of rose petal. The spices are generally defined by touches of nutmeg and white pepper. This Gewurztraminer boasts a golden robe. Its nose already displays good aromatic intensity with plenty of finesse and subtlety. A touch of freshness admirably counterbalances jammy aromas (apricot, plum and pear). With its good volume on the palate, this wine achieves a perfect balance between the fat, the acidity and the alcohol. The fruity aromas, as well as a hint of honey, explode on the finish, pleasantly expressing good length.

### ❖ Food Pairing

At aperitif time, Gewurztraminer Vendanges Tardives offers the perfect start to a gastronomic meal. It is at its best with sautéed foie gras, or foie gras raviolis with a creamy truffle sauce or a foie gras terrine with a lobster-flavored jelly. Consider this wine for hot or spicy dishes. It is the ideal companion with strong cheese, or honey and walnut flavored ice-cream.

### ❖ Serving Temperature Between 10 and 12°C

### ❖ Ageing Potential

Can be conserved for up to 10 years



CONTIENANT DES SULFITES