



Muscat Grand Cru Goldert

A.O.C Alsace Grand Cru

2011

❖ Alcohol alc 13% vol.

❖ Grape varieties Muscat

❖ 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 Muscat d'Alsace variety with its typical grape-scented nose is very fruity, dry and extremely fragrant. This variety is the only dry Muscat originating from France. It sports an intense attractive golden yellow color that is at once brilliant and limpid. The nose is powerful, with good expression and great finesse. The Muscat's crunchiness and the Grand Cru Goldert's complexity mix subtlety together, thereby creating a delicate nose of orange blossom, aniseed and white peach with some subtle mineral notes. The attack on the palate is frank and elegant. The wine's matter, strong and marked by its terroir, expresses great finesse. The full finish remains crunchy and delicate underscored by white fleshed fruit aromas.

❖ Food Pairing

This wine is ideal as an aperitif and pairs perfectly well with sweet or savory snacks (kougelhof or Alsatian pretzels). It is suited to creamy desserts, smoked salmon, grilled andouillette, fresh appetizers and spring-time salads. It is also excellent with ginger-flavored crab. And it is incomparable with asparagus and a rich sauce, or even with mullet and orange-flavored butter.

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential

Can be conserved for 5 and 10 years old.



CONTIENT DES SULFITES