



GEWURZTRAMINER LIEU-DIT ALTENBOURG

Serving temperature: **8 to 10°C (46 to 50°F)** Alcohol content: **13%Alc.**

Keeping potential: **2-5 years**

Residual sugars: **35g/L approx.**

Sweetness: 

Appellation: **AOC Alsace Lieu-dit**

IDENTITY

This place is located in the valley of Kientzheim-Kaysersberg. This terroir is composed of gravel and alluvium. The deep, marl-calco-sandstone soils of this hillside are recognized geologically and empirically as being very favorable to the Gewurztraminer grape variety which gives rich and concentrated Alsace wines.

ON TASTING

This wine has a beautiful straw yellow color.

An intense and greedy nose, with fruity and exotic notes (mango, lychee), followed by notes of violets and rose.

A frank and greedy wine, well supported by the typical freshness of this vintage.

FOOD & WINE PAIRING

A perfect match for foie gras, exotic cuisine, full-flavoured cheeses and fruits tarts.



la magie des terroirs