

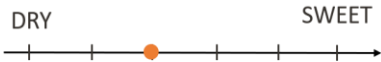


GEWURZTRAMINER RESERVE

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

Keeping potential: **0-2 years**

Residual sugars: **20 g/L approx.**

Sweetness: 

Appellation: **AOC Alsace**

IDENTITY

Gewürztraminer is one of Alsace's four noble grape varieties, and probably the most famous of the region's wines. Its name comes from « würzig », meaning « spicy » in German.

ON TASTING

Pale gold in colour.

The nose evokes tropical fruit and Christmas spices.

The round and generous palate soon opens up with delightful freshness. The finish, with notes of citrus and rose, is aromatic and persistent. A truly enjoyable wine.

FOOD & WINE PAIRING

A perfect partner for aperitifs, sweet and savoury dishes, fruits tarts and full-flavoured cheeses such as Munster or Roquefort.



la magie des terroirs