




GRAND CRU KAEFFERKOPF

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

Keeping potential: **5-8 years**

Residual sugars: **30g/L approx.**

Sweetness:  DRY ————— SWEET

Appellation: **AOC Alsace Grand Cru**

IDENTITY

Grand Cru Kaefferkopf is crafted in accordance with a strict set of technical specifications, covering all aspects of the viticultural process. The vast majority of Alsace's Grand Cru wines are single variety wines, but Grand Cru Kaefferkopf is an exception to this rule. The proportion of each variety is a matter of long-standing tradition. This wine is a blend of: 60% Gewürztraminer, 20% Riesling and 20% Pinot Gris.

ON TASTING

A bright, inviting golden yellow colour.

The nose is open and expansive, with floral notes from the Gewürztraminer (rose and violet) along with candied fruit aromas (mirabelle plum) and the subtle smoky nuances typical of Pinot Gris. The Riesling brings a welcome breath of freshness, with its lively citrus notes.

Supple opening on the palate, with the return of those rose petal aromas and an endearing freshness. The long finish suffused with notes of candied citrus peel emphasises the delicate undergrowth aromas of the Pinot Gris.

FOOD & WINE PAIRING

It is a perfect partner for pan-fried foie gras, a platter of full-flavoured cheeses, supreme of chicken with king prawn broth, and desserts.



la magie des terroirs

