

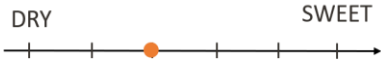


GEWÜRZTRAMINER LIEU-DIT ALTENBOURG

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

Keeping potential: **2-5 years**

Residual sugar: **40 g/L approx.**

Sweetness: 

Appellation: **AOC Alsace Lieu-dit**

IDENTITY

The lieu-dit of Altenbourg looks out over the village of Kientzheim. Facing directly south and rooted in a substrate of limestone and marlstone, these vines yield wines that are rich and powerful but always elegant and distinguished.

ON TASTING

This Gewürztraminer is a shade of straw yellow.

The nose is remarkably fresh with dominant floral notes. As it opens up, enticing aromas of fruit develop, such as fresh mango, followed by notes of pepper and musk.

This aromatic profile continues on the palate; the attack is round and rapidly dominated by the freshness of the limestone terroir, which leads elegantly into a long, spicy finish. A great wine that will improve with keeping.

FOOD & WINE PAIRING

It is a perfect accompaniment for foie gras, exotic cuisine, full-flavoured cheeses and fruit tarts.



la magie des terroirs

