




GEWURZTRAMINER GRAND CRU FURSTENTUM

Serving temperature: **8 to 10°C**

Alcohol content: **13%Alc.**

Keeping potential: **5-8 years**

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

Sweetness: 

Appellation: **AOC Alsace Grand Cru**

IDENTITY

The Grand Cru Furstentum vineyard, first mentioned in 1330, spreads over the hills of Kientzheim and Sigolsheim. Facing south south-west, its reputation owes much to the limestone, marl and sandstone subsoil that gives the grapes their remarkably powerful aromas and delicate palate. Its steep slope amplifies sun exposure, with soils that soak up heat and water. These conditions are propitious for crafting a great wine.

ON TASTING

Golden yellow in colour, with deep glints.

The nose is very open, with intensely fruity and floral aromas: lychees, grapefruit, passion fruit, rose...

The palate is round and full-bodied with beautiful sweetness. It's like biting into a very ripe peach. The natural power of this terroir offers us a taut, elegant wine. The finish is long and persistent.

FOOD & WINE PAIRING

It is a perfect partner for lightly-cooked foie gras, roast poultry and Asian cuisine. You can also serve it with mature cheese, or for those who like desserts, a fruit tart with very little sugar.



la magie des terroirs

