

## GEWURZTRAMINER GRAND CRU FRANKSTEIN

**Conditions of growth:** These vines are planted in an exceptional soil at an altitude of 300 metres (900 feet) on a southeast-facing hillside, coveted since the Middle Ages, called Frankstein, where the steepness and south-easterly aspect ensure constant sun. The soil is covered by granite 'two micas', which allows water to percolate and retains heat for the grapes at night.

**Winemaking method:** The grapes are harvested by hand and the whole berries are pressed pneumatically. Traditional fermentation is through a temperature-controlled process, and ageing takes place in vats.

### Tasting:

- *Colour* : Bright, yellow-gold.
- *Nose* : A strong bouquet, with aromas of violets and spices.
- *Mouth* : A rich, mature and well-balanced wine. Long lasting aromas of exotic fruits, of ginger and horsetail. Lingering tastes.

**Our advice:** This Grand Cru serves as an outstanding apéritif and will enhance a gastronomic meal. It is an excellent accompaniment to foie gras, strong cheeses, exotic cuisine and desserts.

**Temperature:** Serve chilled between 8-10°C (47-50°F).

**Ageing:** From 5 to 15 years.

