

GEWURZTRAMINER

Vendange Tardive – *Late Harvest*

Conditions of growth: These thirty years old Gewurztraminer vines are planted in a soil rich in clay and limestone. They are very deep-rooted, producing more limited amounts of small but concentrated grapes. For these late harvest grapes, noble rot is very concentrated, and the grapes are over-ripened.

Winemaking method: Thanks to warm sunshine and low rainfall, the grapes, affected by noble rot, have been picked very late in November. The grapes are harvested and sorted by hand, and the whole berries are pressed pneumatically. Traditional fermentation through temperature-controlled process, and ageing takes place in vats.

Tasting:

- **Color:** Golden yellow
- **Nose:** Notes of violet, rose and fir-tree. At the end, concentrated flavors of tropical fruits and spices.
- **Mouth:** The palate is soft and full-bodied, with hints of honey. This harmonious fat and powerful wine has interesting notes of spices and ginger. A perfect balanced wine, with a good length.

Our advice: This fine wine serves as a strong start or finish to any meal. It is an ideal accompaniment with Foie Gras or citrus pies.

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

Ageing: Up to 10 years.

