



GEWURZTRAMINER RÉSERVE 2017

Appellation

AOC Alsace

Analyses

Alcohol : 14°28

Residual Sugar: 12.1 g/L

T.A: 4.8 g/L

Grape Variety

100% Gewurztraminer

Ageing

5 to 7 years

Tasting notes

Eye: gold yellow and clear color

Nose: expressive floral nose with some roses hints, fragrances of apricot and tropical

ruits

Mouth: supple and fresh, complex and rich but still elegant and food friendly due to its freshness. Aromas of exotic fruits and different spices and a peppery/ginger finish. Gastronomic Gewurztraminer with surprising of dry finish!

Food & Wine

Happy match for fish in spicy sauces (ginger sauce, sea bass with fennel), smoked salmon, appreciated with sweet and sour dishes, ethnic spicy cuisines (Thaï, Indian or Chinese) as well as strong cheeses as Munster, Epoisse, Blue cheese or Brie de Meaux.

Origin

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

Vintage

Early ripening, great quality and small yields are the key messages for this vintage. By the end of September, the harvest had mostly started, and had even finished in some areas, which demonstrated what an early vintage this was. 2017 is one of the five earliest harvests of the last 40 years.

To start with, let's first remember the key events of 2017. January was extremely cold, with temperatures remaining mainly below zero for several days. Autumn and winter were dry and the downpours in March, unfortunately, didn't make up for the water deficiency. Above all, however, this vintage was marked by the severe frosts on 21st and 22nd April.

Flowering was very early and, fortunately, took place during fine conditions. Subsequently, summer started with mild temperatures at the beginning of July, followed by scorching temperatures over several days. The infrequent rainfall may have caused some delays in maturation in the most delicate soils. All these weather conditions, as well as plenty of heat, have contributed to the early harvest, low in quantity but promising in quality.



