

• SOPHIE SCHAAL •

ALSACE - GEWURZTRAMINER

"Uncork a bottle of Gewurztraminer and let its aromatic transform any occasion into a flavorful delight! Indulging in each sip of this wine alongside sweet & sour or spicy Asian cuisine is simply a divine flavor fusion."

A.O.C. ALSACE

VINEYARD: Comprised mainly of limestone, the soil offers optimal drainage and mineral retention. This nutrient-rich environment fosters deep root penetration, resulting in grapes with concentrated flavors and balanced acidity.

CELLAR: The grapes are picked by hand before being pressed whole bunch. Following a long and soft pressing the juice is transferred to tank for gentle static settling. The slow, cool, natural fermentation can last up to three months, followed by few months of ageing. All these details help us reflect and preserve the "sense of place"

TASTING

APPEARANCE: brilliant golden hue, hinting at its luscious and vibrant character.

NOSE: Delicate floral notes of rose petals and jasmine gracefully intertwine with exotic hints of lychee and ripe tropical fruits, offering an enchanting bouquet.

PALATE: Indulge in the rich and complex flavors of juicy pineapple, mango, and passion fruit, balanced by a refreshing acidity that invigorates the senses, culminating in a velvety-smooth texture and a lingering, satisfying finish.

FOOD & WINE

Spicy Thai Curry: The aromatic spices and creamy coconut milk in Thai curry are beautifully complemented by the fruity and floral notes of Gewurztraminer.

