GRANDS VINS D'ALSACE



GEWURZTRAMINER RESERVE 2021

Appellation

AOC Alsace

Grape Variety

100% Gewurtzraminer

Ageing

5 to 7 years

Tasting notes

Eye: clear and brilliant light gold.

Nose: expressive, subtle scrolls of rose-flowered, discret lychee and fine spices.

Mouth: rich, silky and fleshy attack, smooth and deliciously fragrant. Precision and persistent wine, very agreeable.

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

Despite the chaotic weather conditions observed throughout the year 2021, the professionals welcome the high-quality wines produced.

After a rather cold start of the year, the end of winter was relatively mild and well-watered thus allowing an early bud burst, exposing the vines to dreaded frosts from April till May. It wasn't until June to see a mild weather set in and the growth of the vine literally explode. It was during this period that important rainfall being recorded, favoring the development of mildew and madding conditions extremely difficult for the vinegrowers to intervene. The weather conditions fortunately became much more favorable again from August allowing to approach harvest more serenely.

A vintage of small quantity which will offer wines typically Alsatian, very fresh and aromatic, tense and pure, crunchy, very attractive and pleasurable to drink.

