

Gewurtzraminer

Grand cru Goldert 2020



Tasting

Golden yellow color, discreet nose of very ripe, candied fruit, good balance of freshness, structure, alcohol and sugar. Deep, fine wine, wine to lay down.
Quite modern in approach, well-managed sweetness!

Food and wine pairing

Goes well with Asian dishes / sushi / tajines / lemon dessert / redcurrant rhubarb.

Technical characteristics

Alcohol: 13% vol

Natural residual sugars: 35 gr

Acidity: 4,8 AT

Terroirs: Marly-limestone soils

Exposure: South, South/East

Culture: High Environmental Value

Sweetness : MOELLEUX

Ageing time : 15 ans

Appellation : AOC Alsace Grand Cru

Grape variety : Gewurztraminer

Harvest : Manual with sorting, light maceration

Vinification : Fermentation thermo régulée, en cuve inoxélevage sur lies fines

Tasting : 8°C

Tasting comment

A golden yellow color, concentrated, with green reflections. The nose is ripe, refined, with scents of Sichuan pepper and bergamot. The balance in the mouth, based on calcareous tannins, is a successful combination of suave sweetness and exotic acidity, which is refined and soars on the salivating length.

Foie gras, blue cheeses or washed cheese, exotic desserts or white chocolate.



Romain Iltis

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