

Gewurztraminer Sélection Grains Nobles 2017



Tasting Temperature :
8-10° C°

Ageing Potential:
3 - 15 years



The Selection de Grains Nobles offers the wine great power, intense aromas, a characteristic sweetness and impressive length. The powerful aromas of the Gewurztraminer are entwined to those related to the Botrytis cinerea. The carefully selected hand picked grapes come from the very best vineyards and allow great ageing potential for these exceptional wines.



2017: Vintage with a long and hard winter, beautiful days in March, but 2 nights of frost in April which interrupted the growth and proved to be devastating. Continuing cool temperatures resulted in the loss of 35% of the harvest. It is also the fifth hottest summer in the last 40 years. A small crop and quite warm weather led to rapid maturing of the healthy grapes, deeply concentrated in flavour. 2017 will without doubt be one of the best vintages of the decade.



The grapes, of exceptional quality and maturity, are first of all from a fragmented selection. The yields of these soils are comparable to those of Grands Crus. The vines, aged at least 15 years, are subject to a very strict production charter. The grapes are harvested in excess, presenting the famous "noble rot", usually several weeks after the official start of the harvest, when the conditions of the vintage lend themselves to it.



Bright golden colour.
Refine nose of exotic fruits. Palate is round and complex with notes of litchi, mango, rose and cinnamon. Well balanced with a great acidity, the finish is long and intense.



Aperitif, fruit desserts and pastries, washed rind Munster cheese with caraway seeds.



Alcohol : 11,35% vol.
Residual Sugar : 129,6 g/l
Total Acidity: H₂SO₄ : 3,47 g/l



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