

## Gewurztraminer Clos Gaensbronnel 2014



Gold Medal Concours du Monde  
Bronze Medal International Wine Challenge



The Gewurztraminer varietal is pink with white fruit and juice. It produces powerful wines with exuberant fruit character. The bouquet is intense and develops rich aromas of exotic fruit (passion, pineapple, litchi), flowers (roses) and spices (pepper, cinnamon)



**Clos Gaensbroennel** is an integral part of Barr's Grand Cru Kirchberg. The name Gaensbroennel comes from the fountain surmounted by a goose located near this great vineyard. The geology of this land is marl-limestone, a heavier land and more difficult to cultivate but which is perfectly suited to the Gewurztraminer.



For the making of our Grand Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.



Golden yellow, good aromatic intensity, elegant, rose, spicy and exotic fruits notes.  
Silky, round, well-balanced, good persistence, spicy notes.



Appetizer drink, oriental and Asian cuisine with spices (Chinese, Thai, Indian), honey roasted turkey, BBQ-fish, fruit pies and crumbles, exotic fruit based deserts, blue cheeses and washed rind.



Alcohol : 13,59% vol.  
Residual sugar : 33,69 g/l  
Total Acidity: H<sub>2</sub>SO<sub>4</sub> : 4,76g/l

Temperature of service: 8-10 C°

Aging potential  
3 to 15 years



DRY      DRY-MEDIUM      SWEET-MEDIUM      SWEET

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