

Gewurztraminer Vendanges Tardives 2014



Among the best allies for the botrytis cinerea is the **Gewurztraminer** with great wide aromatic palate. The powerful aromas of this varietal add up to the powerful fruit character from the phenomena of concentration and the development of the noble rot characters. The aromas become less powerful but more delicate over time due to the bottle ageing.



Cool temperatures throughout August made 2014 a classic Alsace vintage, with good acidity and pure flavors; also a slightly larger crop than 2013.

2014 looks to be a vintage of well-structured wines that offer pure varietal character



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.



Deep straw yellow colour.

Fine nose, rather floral. Beautiful amplitude in the mouth.

Wine keeping a nice freshness, despite the sugars.



Any cuisine with sweet sour mixes, foie gras, honeyed turkey, grouse or duck filet, grilled, baked or frittered fruits.



Alcohol : 13.36% vol.

Residual sugar : 77,63 g/l

Total Acidity: H_2SO_4 : 5,07 g/l

Temperature of service: 8-10 C°

Aging potential

3 to 15 years



DRY DRY-MEDIUM SWEET-MEDIUM SWEET

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