



Gewurztraminer Florimont AOC Grand Cru Alsace 2018

75 cl

Vinification method of Gewurztraminer Grand Cru Florimont

Our winemaker follows with a special care the rules of the specific legislation of the Appellation Alsace Grand Cru. He controls the maturity in the selected plots until the harvest, which usually starts mid of september. The bunches are exclusively harvested by hand, and are crushed in our pneumatic press on low-pressure programs. After fermentation and vinification, the wine stays many months on fine lies in order to gain in structure, before bottling end of spring and maturation in the bottle. Their intense and complex aromas, as well as their unique structure, are placing the Alsace Grands Crus wines among the greatest white wines in this world.

Tasting notes of Gewurztraminer Grand Cru Florimont

The yellow dress with gold highlights charm immediately the eye. Subtle nose, vanilla, elegant and complex, lets discover soft spicy notes enhanced with luscious fruit. Very air in the mouth, this Grand Cru FLORIMONT presents a beautiful harmony and a great balance between sweetness and acidity. Heady and wide shoulder, the bouquet that complements the taste buds reminds hot spices, nuanced by the exotic mango and fresh pineapple.

It ideally harmonizes with all identified and spicy dishes subtly combining the sugar and acid. Ready for the gastronomic world tour? You'll melt with pleasure in sharing it with a fondue or a crispy roast duck, plum sauce.

Analytical information of Gewurztraminer Grand Cru Florimont

Grape variety : Gewurztraminer
Serve between 8° and 10°C
Residual sugar : 25,3 g/l
Alcohol : 12.6°

Terroir of Gewurztraminer Grand Cru Florimont



Grand Cru between Ingersheim and Katzenthal. Marl and limestone soil.

Aging potential : from 5 to 7 years
