



GRAND CRU WINES

## *Gewurztraminer Grand Cru Furstentum*



### GETTING TO KNOW THE GEWURZTRAMINER GRAND CRU FURSTENTUM



2017



Between 8° and 10°C



Gewurztraminer

Grand Cru Furstentum is located in the village of Kientzheim. Facing due south, the rich, deep soils of this marl-lime-sandstone terroir yields Gewurztraminer grapes of superb finesse and great aromatic power.

#### Tasting notes

Beautiful pale gold colour with flashes of silver and beautiful legs. The nose delivers an intense burst of spice (pepper), interwoven with hazelnut and subtle toasted aromas. Full-bodied on the palate, but always fresh and well-balanced. The hazelnut and pepper aromas make a welcome return, building to a long-lasting finish dominated by rich fruit flavours (quince, plum, peach).

#### Food-wine pairings

Gewurztraminer Grand Cru Furstentum is a delicious match for pan-fried foie gras and spicy grilled poultry. A perfect choice for spicy dishes and exotic combinations of sweet and savoury flavours.



GILBERT  
GAILLARD

