



GRAND CRU WINES

Gewurztraminer Grand Cru Mambourg

An opulent limestone terroir



GETTING TO KNOW THE GEWURZTRAMINER GRAND CRU MAMBOURG



2016



Between 8° and 10°C



Gewurztraminer

Set on a south-facing hillside, Mambourg looks out over Sigolsheim. This is one of the earliest-ripening hillsides in Alsace, receiving just the right dose of sunshine. The magnesium-rich limestone soils include a scattering of limestone and marlstone deposits. Perfect conditions for Gewurztraminer.

Tasting notes

Draped in elegant gold, with lively flashes of light. The generous bouquet is packed with fruity and floral aromas, underpinned by a hint of spice. Opulent and expressive on the palate, rich and expansive while still striking a perfect balance between sweet and fresh.

Food-wine pairings

This Gewurztraminer Grand Cru Mambourg is a worthy match for strong cheeses (Munster, Roquefort etc.), foie gras and desserts such as traditional pastries or iced pavlova. Also makes a perfect aperitif, served with kougelhopf. Ideal for festive occasions.

