



GRAND CRU WINES

## *Gewurztraminer Grand Cru Zinnkoepflé*

Complexity, texture and spice



### GETTING TO KNOW THE GEWURZTRAMINER GRAND CRU ZINNKOEPLÉ



2017



Between 8° and 10°C



Gewurztraminer

The Zinnkoepflé hillside is a unique combination of limestone-sandstone soils, south-south-east facing hillsides and a Mediterranean micro-climate. This Grand Cru terroir produces wines of great aromatic intensity, with delicious spicy notes. It is also the highest Grand Cru in Alsace, peaking at 431m above sea level.

#### Tasting notes

Beautiful, radiant golden tones with delicate tears, announcing a rich, refined nose packed with indulgent spices and exotic fruit (mango). The bouquet is intense and complex, the palate spicy yet well-rounded. The overall effect is fresh and superbly-balanced, building to a long finish accented with sweet honey and a dash of pepper. A wonderful blend of power and finesse.

#### Food-wine pairings

This Gewurztraminer Grand Cru Zinnkoepflé is a great match for strong cheeses (Munster, Roquefort etc.), foie gras and desserts such as traditional pâtisseries or fruit tarts. Ideal for festive occasions.

