



GRAND CRU WINES

## *Grand Cru Kaefferkopf*

A trilogy of noble grape varieties



### GETTING TO KNOW THE GEWURZTRAMINER GRAND CRU FURSTENTUM



2015



Between 8° and 10°C



Gewurztraminer, Riesling, Pinot gris

Grand Cru Kaefferkopf is produced in accordance with a strict set of technical specifications, covering all aspects of the viticultural process. The vast majority of Alsace's Grand Cru wines are single variety wines, but Grand Cru Kaefferkopf is an exception to this rule. The proportion of each variety is a matter of long-standing tradition. This wine is a blend of: 60% Gewurztraminer, 20% Riesling and 20% Pinot Gris.

#### Tasting notes

A brilliant, inviting golden robe. The nose is open and expansive, with floral notes from the Gewurztraminer (rose and violet) along with candied fruit aromas (mirabelle plum) and the subtle smoky nuances typical of Pinot Gris. The Riesling brings a welcome breath of freshness, with its lively citrus notes. Supple opening on the palate, with the return of those rose petal aromas and an endearing freshness. Long finale accented with flashes of candied citrus peel, underpinned by the delicate undergrowth aromas provided by the Pinot Gris. An explosion of aromas and flavours, with an astonishing sense of balance.

#### Food-wine pairings

Grand Cru Kaefferkopf is the perfect partner for pan-fried foie gras, cheese platters, desserts and refined dishes such as farm-reared poultry in king prawn bisque.

