

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GEWURZTRAMINER RÉSERVE – medium dry

Appellation

AOC Alsace

Grape Variety

100% Gewurztraminer

Ageing

5 to 7 years

Tasting notes

Eye : gold yellow and clear color

Nose : expressive floral nose with some roses hints, fragrances of apricot and tropical fruits

Mouth : supple and fresh, complex and rich but still elegant and food friendly due to its freshness. Aromas of exotic fruits and different spices and a peppery/ginger finish. Gastronomic Gewurztraminer with surprising of dry finish!

Food & Wine

Happy match for fish in spicy sauces (ginger sauce, sea bass with fennel), smoked salmon, appreciated with sweet and sour dishes, ethnic spicy cuisines (Thai, Indian or Chinese) as well as strong cheeses as Munster, Epoisse, Blue cheese or Brie de Meaux.

Origin

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

