



Alsace Gewurztraminer GRAND CRU MAMBOURG 2014



Appellation : AOC Alsace Grand Cru

Vineyard's size : 2 hectares

Vineyard's location : Sigolsheim

Soil : marly-limestone

Grape variety : 100% Gewurztraminer

Yield : 55 HL/HA

Vinification : Traditional vinification: alcoholic fermentation under temperature control; lees contact for 8 to 10 months; light filtration.

Aging process : stainless steel tanks

Aging potential : 8 to 10 years

Harvest : Beginning of October

Age of the vines : 40 years

Description : In a shining sun-yellow glitters this 2014th Gewurztraminer Mambourg sparkles in the glass. It is a meaning and very open wine. At the nose, we distinguish the typical aromas of Gewurztraminer, the rich side : spices, peppered. But also the fruity side : litchi, exotic fruits. In the mouth, we find the rich and fruity sides too with besides notes of honey. A right, clear, round, well melted and well balanced wine. A beautiful harmony acidity/sugar which represents the authenticity of Mambourg. This wine already expresses the main part of its potential, in full maturity. Of course, a wine of delight.

Food pairing : goose liver pasty, roasted duck with oranges ginger sauce, Risotto with white truffles, hare with gingerbread sauce, saddle of venison with caramelized apple columns and cranberries.



Analysis :

- **Vintage:** 2014
- **Total acidity:** 5.64 g/l TH2
- **Residual sugar :** 34 g/l
- **Alcohol vol. :** 12.5 % vol.