

## **SELECTION GRAINS NOBLES 2007 DUTTENBERG GEWURZTRAMINER**

WINE

Gewurztraminer Varietal:

2007 Vintage:

Certification: Wine made from grapes in conversion to organic

agriculture

Alcohol: 13 % vol

September 2008 Bottling:

Sweetness: **SWEET** 

Liquoreux

## **ROCK and VINE**

**DUTTENBERG** Terroir:

Rock's or soil: Cley Orientation: East Age of vines: 50 ans Production: 8 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Selection by hand, November 2007

Vinification: Selection of only noble rot grain, pneumatic pressing,

cold-must-settling for 36 hours - aged on fine lees in

oak barrels

**TASTING** Nose of candied fruits, spicy, very rich and

> concentrated with aromas of honey, cinnamon; superb balance between fat, velvety botrytis and the minerality

of the soil.

Food & wine pairing Perfect with foies gras - desserts, to finish your meals

in beauty.





GRESSER