



VINS D'ALSACE

DOMAINE
GRESSER
ANDLAU



GRANDS CRUS

KASTELBERG - MOENCHBERG - WIEBELSBERG

DUTTENBERG GEWURZTRAMINER 2015

WINE

Varietal:

Gewurtraminer

Vintage:

2015

Certification :

Organic Wine certified by Ecocert FR-BIO-01

Alcohol :

13,5 % vol

Bottling:

September 2016

Sweetness:

MEDIUM SWEET



ROCK and VINE

Terroir :

DUTTENBERG

Rock's or soil :

Cley

Orientation :

North East

Age of vines :

30 ans

Production :

50 hl/ha

Vines :

**Biodynamic practices - compost - organic manure -
ploughing - harvesting at physiological maturity**

Harvest :

Hand-picked harvest, September 2015

Vinification :

**Pneumatic pressing - cold-must-settling for 36 hours -
fermentation with natural yeasts - aged on fine lees in
oak barrels**



TASTING

Spicy nose typical of Gewurztraminers. In the mouth,
we have the same explosion of spices and a superb fat
body counterbalanced by the presence of a smooth
minerality.

Food & wine pairing

This powerful and rich wine goes well with foie gras,
munster cheese and pies.



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E.A.R.L. AU CAPITAL DE 83 847 €

N° T.V.A. FR 19 315 158 402

SIRET 315 158 402 00018

R.C. COLMAR - Code NAF 121 Z

EDRI

FR31515840200018

REX

FRREX20214644

IBAN CREDIT AGRICOLE DE BARR

FR76 1720 6000 0348 1372 5101 050 / BIC : AGRI FR PP 872

IBAN BANQUE POPULAIRE ALSACE

FR76 1470 7500 6570 2169 7854 372 / BIC : CCBPFRPMTZ