

GRAND CRU MOENCHBERG **GEWURZTRAMINER 2018**

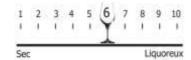
WINE

Gewurztraminer Varietal:

2018 Vintage:

Certification: Organic Wine certified by Ecocert FR-BIO-01

Alcohol: 14,5 % vol September 2019 Bottling: Sweetness: **MEDIUM-SWEET**



ROCK and VINE

MOENCHBERG GRAND CRU Terroir:

Rock's or soil: **Fossil Sand Stone**

Orientation: South Age of vines: 12 ans Production: 40 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Hand-picked harvest, September 2018

Vinification: Pneumatic pressing - cold-must-settling for 36 hours -

fermentation with natural yeats - aged on fine lees in

oak barrels

TASTING The nose and the mouth are dominated by spices. The

fossil sandstone of Mount Sainte-Odile offers a lacy minerality that balances the full and velvety body.

Food & wine pairing This powerful wine goes well with foie gras, munster

cheese and Asian cuisine.



MOENCHBERG



DOMAINE GRESSER - RÉMY GRESSER - VIGNERON INDÉPENDANT