



Gewurztraminer 2020 Clos des Anges - Doux / Sweet

Grape Variety :

Gewurztraminer

Parcels situation :

One very nice plot at the top of Rorschwihr, enclosed by trees, on dark chalky-clayed soils with Oligocene marly subsoil. Deep, cold, important clay percentage, stony with good vineyard potential. Total east exposition and medium slope.

Vineyard work :

The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01.

Organic wine.

Tasting :

- *Colour* : Gold yellow, with amber-colour reflection, brilliant.
- *Aromas* : Nice nose of overripeness and noble rot (mango, quince, orange peel, dried bananas, vanilla). Very nice intensity !
- *Mouth taste* : Attack on sweetness. Nice wine by its bouquet and its density. In mouth, the same typical flavour of overripeness are revealed on the palate (honey, ripe fruit and candied fruit). A few notes of violets!
- *Wine characteristics* : Very charming round and mellow wine.

Advices :

- *Wine and food harmony* : Alone, as an aperitif, with goose liver, or delicate dessert. Exemple : exotics fruit mousse, frozen desserts, walnut cake...
- *Service temperature* : 10°
- *Ageing* : Very nice ageing : 15 ans

