



CUVÉE SIGNATURE Gewurztraminer 2020

The Orpailleur Cuvée signature is imprinted with a very personal note, which we share with you, as a secret. It evokes the common passion for the quest for the best. This search begun in 1982 and still going on. It is our signature.

PRODUCTION 1500 bottles

GRAPE VARIETY

100% Gewurztraminer

DESCRIPTION

This assertive and deliciously delicate Gewurztraminer will please you. Its dress is pale yellow with pink and grey reflections. The nose is flattering with rich and varied notes. The palate reveals hints of roses, mango, pineapple and a touch of thyme. The mouth is faithful to the nose. It is a fresh and balanced semi-dry wine.

13% alc./vol. / 750 ml

SUGAR 10 g/l

SERVING TEMPERATURE

10 à 14°C - *We recommend for the bottle to be opened 1 hour before consumption so that the wine can fully express itself.*

ORIGINAL VINTAGE 2018



As an aperitif, with foie gras, white fish, poke bowl with a scallop or salmon tartare.

REVIEWS

"This gewurztraminer uniquely combines the very aromatic character of the grape variety (jasmine, rose, lily of the valley, peach, mango, spices) with a low alcohol content and lots of freshness. Semi-dry, tasty and of an impeccable balance."

Véronique Rivest - *La Presse*

Bronze medal
Finger Lakes International Competition / 2020