



CUVÉE SIGNATURE Gewurztraminer 2019

PRODUCTION

1260 bottles

GRAPE VARIETY

100% Gewurztraminer

DESCRIPTION

This assertive and deliciously delicate Gewurztraminer will please you. Its dress is pale yellow with pink and gray reflections. The nose is flattering with rich and varied notes. We find aromas of rose, mango, pineapple and a touch of thyme. The mouth is faithful to the nose. It is a fresh, silky and balanced wine

12,2% 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



A great match for spicy dishes from Asian, Indian, Mexican, Moroccan cuisine, sweet / savory dishes such as duck breast with orange, character cheeses or even dessert with citrus caramel cream.

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