



VINS D'ALSACE



## Gewurztraminer Vendanges Tardives 2015 75cl

AOC Alsace, Alsace, France

*Rich, ample Gewurztraminer !*

### THE VINTAGE

Early ripening and well-managed yields made 2015 a successful vintage! After a very mild winter, spring continued to be very clement and easy. The warmer months of May and June encouraged vine growth. A July heatwave (often more than 40°C) with no rain slowed the vegetative cycle considerably. Happily, in mid-August, the rain fell and permitted the vines to grow and the grapes to ripen. By end of August, the vines were in perfect condition. The weeks before harvest were sunny with cool nights and light showers. The grapes matured perfectly.

### TERROIR

calcareous clay soil

### HARVEST

Harvested on September 25, 2015

12.5 % VOL.

### TECHNICAL DATA

Residual Sugar: 115 g/l

pH: 3.78

Tartaric acidity: 4.8 g/l

### SERVING

Keep on the side between 10-15°C. Ideally serving between 8-10°C.

### AGEING POTENTIAL

Over 15 years

### TASTING

Lots of dried pineapple and honey aromas with hints of apricot and smoke. Brilliant with foie gras or a honey-based dessert.

### REVIEWS AND AWARDS

JAMES SUCKLING.COM

93/100

"Lots of dried pineapple and honey aromas with hints of apricot and smoke. Full body; round textured with a rich and sweet palate and a lively finish. Serious energy in this wine."

James Suckling, James Suckling, 01/06/2017

