



DOMAINE CLOS DES ROCHERS

GEWÜRZTRAMINER



ORIGIN

Luxembourg
100% Gewürztraminer

VINIFICATION

The grapes, harvested by hand, are selectively picked at the most favourable moment of their maturity. Traminer is generally picked during the second half of october.

These grapes are collected in crates of 200 kg and are transported in the late morning to the Domaine's pneumatic wine presses.

The must ferments in small stainless steel under temperature control. After ageing for a few months on fine lees, the wines are bottled in the spring following the harvest.

TASTING NOTES

Floral, spicy, onctuous and long in the mouth. Lychee and tea rose aromas.

SERVING SUGGESTIONS

As an aperitif, with plain foie gras, desserts with little sugar and spicy dishes.

DISTINCTION

Gold Medal at Mundus Vini 2017

STORAGE

Store the bottles horizontally.
Ready for drinking now or within 4 years of purchase.

TECHNICAL DATA

Packaging: cardboard boxes - bottles are horizontally packed
Cases: 6 x 75cl