

# **DOMAINE BOTT FRERES**

## *Gewurztraminer Tradition*

*Alsace*

### **Technical information**

**Country:** France  
**Region:** Alsace  
**Appellation:** Alsace  
**Grape Variety :** 100% Gewurztraminer  
**Terroir :** Chalky soil.  
**Age of the vines :** around 25 years

### **Vinification**

The harvest is done by hand – pressing is carefully undertaken with pneumatic presses. Fermentation temperature is controlled by cooling. Ageing 8 to 10 months in century old oak casks. Bottling after tangential filtration. Storage in bottles in our cellars at stable temperature.

### **Tasting notes**

Robe with brilliant and crystal-clear shades of light green. Youthful, fresh and flowery (rose and acacia) aromatic expression combined with the exotic fruit taste of pineapple and the subtle hints of oriental spices characteristic of Gewürztraminer. To the palate, the attack is supple and tender, with good structure and balanced proportions.

#### **Best to drink:**

5 to 8 years

#### **Wine pairing:**

Gastronomic wine, which goes well with cooking that can be exotic, expressive and slightly spicy, with cheese, with white meat dishes.

