



Gewurztraminer

Grapes:

100% Gewurztraminer AOC Alsace

Alcohol: 14% by volume

Sugar: 12.3 g/L - medium dry

Land and grape growing:

The 12 hectares of vineyards around the town of Orschwiller are made up of 30 parcels which offer great diversity. Sustainable farming techniques are used. Gewurztraminer vines grow in granite soils, which help to highlight the intense aromatic characteristics.

Winemaking:

With ideal growing conditions during the 2019 vintage, the grapes were harvested during the last week of September in order to preserve the freshness that is essential to the sought-after balance.

Tasting Notes:

Aromatic and expressive in the glass with fruit and spice aromas, the wine has flavors of pear, pineapple and a hint of petrol. Lively acidity adds to the wine's supple mouthfeel, culminating in a pleasing finish with lingering ripe fruit and mineral notes.

About Domaine Allimant-Laugner:

For 11 generations the Allimant-Laugner family has been crafting wines in the Alsace region of France. There are three generations involved with the domaine today: Mariette Laugner, her son Hubert, and grandson Nicolas. Sustainable practices are used in the vineyards, and shallow soils allow roots to reach the bedrock, which gives the wines a strong expression of the terroir.

