

LES VINS D'EXCEPTION

Le Gewurztraminer Vendanges Tardives

GENERAL INFORMATION

These grapes are generally gathered several weeks after the official start of the grape harvest, when they are overripe and have the famous noble rot, and conditions for each varietal are at their best.



VINIFICATION

Produced according to the strictest criteria among the French AOCs, the Vendanges Tardives have to follow exacting rules: limited varieties, manual harvests, naturally rich in high sugar content that is checked by a representative of INAO two times, additional sugar forbidden, required mention of the varietal and the vintage on the label, 18 months of waiting before being accorded the name *Vendange Tardive*.

VINTAGE 2017

Even if the yields are the lowest in 30 years, all the climatic conditions have contributed to an impressive quality for the 2017 vintage. Good levels of acidity, beautiful balance, and beautiful maturity, Alsace wines of 2017 will be comparable to the vintages of the greatest years.

TASTING NOTES

Beautiful deep golden colour, marked by an expressive nose, great aromatic intensity on notes of candied citrus (mandarin), sweet spices and honey. The attack on the palate is soft, with a nice freshness despite the sweetness, and a nice persistence on citrus.

Temperature of service: 8-10°C

Aging capacity: This wine can be enjoyed today, but can also be cellared for another 5 to 10 years.

FOOD & WINE PAIRING

This Gewurztraminer Late Harvest is the ideal companion of sweet and sour food and wine matches, such as honey duck magret or poultry baked with clementine. On festive occasions, it will be the perfect choice to serve with foie gras or scallops cooked with curry.

TECHNICAL ANALYSIS

Alcohol: 13,12% alc./vol.

Residual Sugar: 93 g/L

Total Acidity H_2SO_4 : 3.32 g/L



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