

GRAND CRU **GOLDERT** **Gewurztraminer** 2008

Reaching
the summits



LOCATION :: Guebenschwihr

ASPECT :: East

ALTITUDE :: 280 m

SOIL :: Calcareous sandstone and clay



DRINK AT :: 8° C

CELLARING :: 10 years

OPTIMUM :: 4 to 7 years

SUGAR INTENSITY :: 1 - 2 - 3 - **4** - 5 - 6 - 7 - 8



Aperitifs

Tropical cuisine (Asian, Creole...)



TASTING NOTES*

by **Manuel Peyronnet** - Best Sommelier of France, 2008

Tasted December 2nd 2009 at 10° Celsius.

COLOR

This wine is a magnificent golden color, very intense, with highlights tending towards amber.

NOSE

The nose is less aromatic than one would expect, as if the terroir had a contrary effect on the aromatic range of the varietal. It opens on notes of mineral and rennet apples. After breathing, a certain smokiness appears alongside tropical fruit.

TASTE

The wine is perfectly dry in the mouth. Powerful at the attack, it acquires finesse between the slightly acid freshness and minerality. An almost lemony presence is somewhat unsettling, the mineral being so much more present than the fruit. The finish is fresh and mouth-watering with notes of green mango, bergamot and tea.

MY THOUGHTS

Here is a superb reading of the Goldert terroir. The incisive character of the soil gives the wine character, and we almost forget that it's a gewürztraminer. At meals, you can try numerous combinations of an international cuisine.

TO SERVE WITH...

- Foie gras poached in green tea
- Shrimp spring rolls with celery
- Monkfish glazed with spices, citrus juices and well-cooked carrots



Serve at 10° C. Cellaring: 7 years.

