

CUVÉE ANNE-LAURE GEWÜRZTRAMINER

Source: France

Designation: AOC Alsace

Vintage: 2008

Grape Varietal: Gewürztraminer

Regional Notes: Alsace is situated in Northeastern France.

It is bordered by the Vosges Mountains on the west and by the Rhine River in the east, which separates France from Germany. Alsace is a picturesque region with rolling hills and medieval villages. The region is known for producing exceptional dry and sweet white wines. No other place in the world makes wine that taste like the wines of Alsace.

Soil: A mosaic of soils, mostly limestone and clay.

Vinification: Hand harvesting and soft pressing of the whole grape for a softer and cleaner mouthfeel. The wine was allowed to ferment for 10 days at a controlled cool temperature. The wine is then racked, filtered and bottled.

Characteristics:

NOSE: Powerfully perfumed, fruity, lychee character with flower and spice aromas.

PALATE: A nicely structured, round wine. Full bodied and balanced acidity with a lingering finish.

FOOD PAIRINGS: Serve as an aperitif, with strong cheeses, with Mexican or Asian foods, or as a dessert wine.

Serving Temp: 50° - 55°F

Alcohol: 13%

Residual Sugar: 17.7 g/l

Acidity: 3.5 g/l

Cellar Potential: 5 years

UPC:

Bottle: 6-41586-10704-4

Case: 6-41586-99704-1

88 pts
The Midwest Wine Connection
November 2008



Wine Spectator

CUVÉE ANNE-LAURE



86pts.

Pinot Blanc

Soft and pleasant, with fresh flavors of Golden Delicious apple, pear, and spice. The clean finish lingers with a light floral note.(BS)

Wine Spectator 9/30/08

87pts.

Riesling

A pretty, floral Riesling, with tangy acidity and white peach, grapefruit and spice flavors.

Easy to drink, with a light but lingering finish. Drink now.

2,000 cases imported. –AN

Wine Spectator 10/15/08

85pts.

Gewürztraminer

Round, with floral and lychee notes.

A soft, easygoing white, with a hint of grapefruit peel on the finish.

Drink now. 1,500 cases made.

Wine Spectator 10/15/06