



Arthur Metz
— depuis 1904 —

MICHEL LEON

GEWURZTRAMINER

Designation: GEWURZTRAMINER - AOC ALSACE - BLANC

Grape variety(ies): Gewurztraminer: this grape is a particularly aromatic variety from the traminer family (2,526 ha).

Origin: The Alsace vineyard is at the lower reaches of the Vosges, between Strasbourg and Colmar. Due to its geographic location, the Alsace vineyard is one of the most northern in France.

Soil: Alsace is a patchwork of types of soil, each one very different from the next.

Vinification: Grapes are harvested at peak ripeness. Alcoholic fermentation for 10 days with select yeast pitching and controlled temperatures (16-18°C). The wine is then quickly racked, filtered and bottled.

Tasting notes:

- **Color:** Golden to straw, very intense.
- **Nose:** Powerful, refined with aromas of flowers, lychees, candied fruit and spiced notes.
- **Palate:** Rounded, structured wine with excellent length.

Recommendations: To serve as an aperitif or with foie gras, Chinese dishes, Munster and Roquefort cheese, or desserts.

Serving condition in F°: 50 - 54

Cellar potential: 1 - 5 years



Non contractual pictures