



## DOMAINE MAURICE SCHOECH

### AOP ALSACE

### GEWURZTRAMINER

### VINEYARD

The vines are situated around the village of Ammerschwihr on the plain at the foot of the slopes. They are 49 years old and planted in limestone and granite soils.

### WINEMAKING

The grapes are hand-harvested in vats, then pressed whole at low pressure to ensure high quality. Fermentation for 2 months in stainless steel vats.

### AGEING

7 months on fine lees in stainless steel tanks.

### TASTING NOTES

It has a brilliant yellow color with green highlights and an intense nose of rose and spices. It is powerful and round on the palate with a long, well-balanced finish.



#### GRAPE VARIETY

100% Gewurztraminer



#### FOODS PAIRING

Aperitif, Exotic dishes, Cheese-based dishes



**TEMP**  
8 - 10°C



**AGEING POTENTIAL**  
3 to 4 years