



DOMAINE MAURICE SCHOECH

AOP ALSACE GRAND CRU

KAEFFERKOPF

VINEYARD

This Gewurztraminer is situated on three of the six hills that make up the Grand Cru Kaefferkopf and reflects the variety and complexity of this terroir. The 50-year-old vines are planted in granitic clay.

WINEMAKING

The grapes are hand-harvested, then whole-bunch pressed at a low temperature. They are fermented in stainless steel vats for two months at a controlled temperature.

AGEING

6 months on lees in stainless steel tanks.

TASTING NOTES

It has a brilliant yellow color with hints of roses. It is structured, elegant, and complex on the palate with a lively, lingering finish.



GRAPE VARIETY

100% Gewurztraminer



FOODS PAIRING

Asian cuisine, Fruit tart



TEMP
10 -12°C



AGEING POTENTIAL
8 to 12 years