



## DOMAINE MAURICE SCHOECH

### AOP ALSACE GRAND CRU FURSTENTUM

### SELECTION DE GRAINS NOBLES

### VINEYARD

The vines are situated on south-facing slopes and are 50 years old. They are planted in clay-limestone soils.

### WINEMAKING

The grapes are hand-harvested by successive sorting and then gently pressed whole. Fermented in stainless steel vats at a low temperature for 4 months.

### AGEING

8 months on lees in stainless steel tanks.

### TASTING NOTES

It is a golden yellow colour, revealing a complex, exotic aroma. It has an extremely concentrated flavour, acidity and sugar on the palate, with a lacy finish.



#### GRAPE VARIETY

100% Gewurztraminer



#### FOODS PAIRING

Aperitif, Pan-fired foie gras



#### TEMP

8 - 10 °C



#### AGEING POTENTIAL

6 to 15 years