



DOMAINE MAURICE SCHOECH

AOP ALSACE GRAND CRU

KAEFFERKOPF "CONTEMPLATION"

VINEYARD

The vines are situated on southeast-facing slopes in the commune of Ammerschwihr. They are 18 years old and planted in clay-granite soil.

WINEMAKING

The grapes are hand-picked, 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 is a brilliant yellow color with hints of rose. It is structured, elegant, and complex on the palate with a lively, lingering finish that brings together all the grape varieties.



GRAPES VARIETIES

70% Gewurztraminer, 25% Riesling, 5% Pinot gris



FOODS PAIRING

Goes perfectly with Asian cuisine.



TEMP
10 -12°C



AGEING POTENTIAL
3 to 6 years