

Les

Alsace Grands Crus

## Gewurztraminer Grand Cru HENGST 2017



### ■ Tasting notes

The Gewurztraminer Grand Cru HENGST presents a gold colour, with gold tints. It develops a refined nose with aromas of spices (clove) and honey. The palate is supple and soft, followed by a great persistence on clementine notes and gingerbread flavours.

- serving temperature : 8 - 10°C
- to enjoy now, may be kept from 6 to 8 years.

### ■ Food & wine matching

It enjoys Asian food or spicy food, aperitif, foie gras with mango chutney, chicken brochettes with ananas, fruits based desserts and strong cheeses (époisse, munster, roquefort, maroille).

### ■ Technical analysis

Alcohol : 14.2 % vol.  
Residual sugar : 29.6 g/l  
Total acidity H<sub>2</sub>SO<sub>4</sub>: 2.31 g/l

### ■ Address

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