Pierre et Frédéric Becht

Appellation :

AOC Alsace

Wine's name :

Gewurztraminer Sélection de Grains Nobles

Vintage :

2018

Potential of wine aging :

20 years

- Grape variety : 100 % Gewurztraminer
- Average age of vines : 30 years
- Soil type : marl-limestone
- Harvesting : manual
- Exposure : east-south-east

Tasting notes :

Deep gold color. Very intense and complex nose with floral and Timut pepper aromas. The nose evolves towards aromas of exotic fruits, blood orange, candied orange and eucalyptus.

The mouth is full-bodied and soft with gourmet notes of honey. The terroir gives a pleasant freshness with subtle notes of eucalyptus, thyme and rosemary. The finish is long and silky with flavors of Timut pepper, date and cocoa butter.

To be enjoyed with a gingerbread or simply on its own.

Color :

- ☑ White
- ☐ Rosé
- ☐ Red
- ☐ Sparkling

Analytical parameters :

Alcohol : 12,6 %Vol.

Sugar : 122,1 g/l

Sweetness :

- ☐ Dry
- ☐ Soft
- ☐ Semi-Dry
- ☑ Sweet

Awards /Certification :

Food and wine matching :

- ☐ Aperitif
- ☐ Grilled fish / Shellfish
- ☐ Seafood / Sushi
- ☐ Fish in sauce
- ☐ Mixed salads
- ☐ Cold-cuts
- ☐ Foie Gras
- ☐ Poultry / White meat
- ☐ Red meat
- ☐ BBQ and Grilling
- ☐ Spicy dishes / Asian dishes
- ☐ Game meat
- ☐ Hard cheese
- ☐ Soft cheese
- ☐ Blue-veined cheese
- ☑ Fruits-based desserts
- ☐ Chocolate desserts
- ☑ Pleasure wine

Domaine Pierre et Frédéric Becht - Vins, Crémants et Eaux-de-Vie d'Alsace
26, faubourg des Vosges 67120 DORLISHEIM France - 00.33.3.88.38.18.22 - www.becht.fr - info@becht.fr