

Gewürztraminer

« regional »

Producer

Domaine Ansen

is a one-person-operation run by Daniel Ansen who has become a winemaker in Bordeaux. After a 10-year-experience, he took over his relatives' vineyards and launched his own wine.

He is focused on aromatic wines from cool climate. The wine range was simultaneously influenced by french and german cultures.



AOC	Alsace
Year of planting	1983 and 1973
Variety	100 % <u>Gewürztraminer</u>
Day of picking	September 23 rd 2015
Weather of the vintage	2015 main feature was undoubtedly the severe drought that we encountered from July until September.
Geology	Clay is a common feature of our vineyards. We grow vines in the foothills of the Vosges mountain. The combination of low fertility, high drainage and extreme temperature contrasts make it possible to produce delicately perfumed gewürztraminer with a fantastic balance.
Winemaking	Grapes were hand picked. The fruit was whole bunch air-bag pressed. Fermentation was carried out with indigenous yeast in stainless steel tank.
Bottling	April 29 nd 2016 after single filtration. 130 cases in 2015. Selvin cap / Saran liner
Yield	43 hl/ha
Chemical analyses	Alcohol: 13% Residual sugar : 28 g/l Organic wine certified by Ecocert FR-BIO-01
Cellaring potential	2016 – 2026
Food pairing	Meat cooked with fruits (e.g. fillet of duck with peach, or chicken with pineapple)

