



Gewurztraminer

2022

Tasting notes:

A beautiful pale gold colour with a brilliant shine. An elegant bouquet with floral aromas and subtle spice. It is velvety on the palate, with a rich attack that envelops a full-bodied structure perfectly. It is both full and delicate on the palate.

Fine aromas of exotic fruits. The raw material is very fine. It has a warm, spicy, peppery finish with a hint of fine acidity.

It is elegant and persistent on the palate.

Technical details:

Grape varieties: Gewurztraminer

Residual sugar: 10.9 g/l

Alcohol: 14.20%

Acidity: 2.7 g/l in H₂SO₄

Appellation: A.O.C. Alsace

Terroir: clay-siliceous-calcareous soil

Exposure: south-east. On hillsides. Benefit of a microclimate.

Harvest: Manual.

Vinification: Pneumatic pressing. Fermentation takes place in temperature-controlled vats. Spontaneous alcoholic fermentation using indigenous grape yeasts.

Rudolf Steiner method. Biodynamic since 1969. Demeter certified.

ECOCERT FR-BIO-01 certified.



Vins Eugène Meyer

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Whether served as an aperitif, with dessert or alongside spicy, fragrant exotic cuisine, it will charm your guests.

Its opulence also complements strong cheeses such as Roquefort, Pont l'Évêque and Munster.

Température de dégustation : 8 à 10°C