



Théo Cattin et Fils



Gewurztraminer Lieu-dit Bollenberg 2014

AOC Alsace

The Terroir Bollenberg has shades of red soil, filled up with iron oxide as well as limestone that brings to the wine, an expositive bouquet, harmoniously rich and well-balanced.

Varietal:

100% Gewurztraminer.

Soil:

Limestone soil. Lieu-dit Bollenberg is a hill located between Rouffach and Issenheim in the Upper Rhine region. Vines are planted on the East side, enjoying a great sunshine and growing in a rich soil made of clay.

Farming:

Sustainable practices.

Winemaking:

After a meticulous selection taking place first in the vineyard and then at the cellar, the grapes are gently pressed. The juice directly falls into a fermentation tank located below the press to preserve the flavors' freshness. The tank is temperature-controlled to control fermentation in order to preserve the flavors.

Tasting notes:

Color: Gold.

Nose: Typical varietal flavors, exotic aromas (lychee).

Palate: Rich and powerfull, it gives way to exotic and complex aromas such as mango and lychee notes.

The wine is progressively revived by its unique intensity.

Serving suggestion:

Théo Cattin Gewurztraminer Lieu-dit Bollenberg matches perfectly with highly spiced dishes such as Beijing hotpots or green Chicken Curry. It can be enjoyed with strong cheese (munster, maroilles...)

Serving temperature: 8° to 10°C

Ageing:

Drink within the next 10 years.