

DOMAINE CHARLES BAUR



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GEWURZTRAMINER GRAND CRU PFERSIGBERG VENDANGES TARDIVES

Tasting notes : This intensely concentrated wine expresses its class through a wonderful finesse and elegance. The bouquet is that of candied fruit. To the taste, it is round and honey-like in its smoothness and powerfully evoking very ripe exotic and candied yellow-fleshed fruit.

Suggested food pairings : A perfect aperitif, this wine may equally be drunk following a meal. It will brilliantly pair with a foie gras or a desert containing fruit such as a “Tarte Tatin”.

Style : Sweet white wine



Appellation : Alsace Grand Cru Pfersigberg

Soil Composition : Limestone marl

Grape varieties : Gewurztraminer

Age of the vines : 35 years

Method of harvest: Grapes picked and sorted by hand

Vinification : Extraction through pneumatic pressure of whole grapes, slow fermentation under close temperature regulation. Maturation over fine lees takes place over a ten month period after which time the wine is bottled.

This wine carries the organic certification FR-BIO-01.

