

DOMAINE CHARLES BAUR



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GEWURZTRAMINER GRAND CRU PFERSIGBERG

The Grand Cru Pfersigberg is situated on steep slopes of limestone marl which allow for excellent drainage. Our Gewurztraminer Grand Cru Pfersigberg vineyard is located in the Pfirsichberg lieu-dit.

Tasting notes : This wine is typified by its winsome aromas that contain elements of dried roses and spices while evoking exotic fruits like lychees and mango. The final taste which remains in the mouth speaks of the minerality of the limestone marl terroir of Pfersigberg in which it is grown.

Suggested food pairings : As well as being a wonderful aperitif wine, the Grand Cru Pfersigberg accompanies foie gras or cheeses made from unpasteurised milk such as Roquefort or Munster perfectly.

Style : Medium sweet white wine



Appellation : Alsace Grand Cru Pfersigberg

Soil Composition : Limestone marl

Grape varieties : Gewurztraminer

Age of the vines : 28 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.

