



Owners: Arnaud et Armand Baur Location: EGUISHEIM ALSACE FRANCE E-mail: cave@vinscharlesbaur.fr **www.vinscharlesbaur.fr**



GEWURZTRAMINER

Tasting notes : A wine displaying aromas of roses, lychees and candied fruit. It is round in the mouth, well-balanced and generous of taste.

Suggested food pairings : Delicious as an aperitif, this wine also is perfectly suited to foie gras, spicy dishes or strong cheese such as Roquefort or Munster.

Style : Medium dry white wine



Appellation : Alsace

Soil Compostition : Argilo-calcareous

Grape varieties : Gewurztraminer

Age of the vines : 30 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 with fine lees takes place over a ten month period after which the wine is bottled.

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

