

DOMAINE CHARLES BAUR



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GEWURZTRAMINER FRONENBERG

Fronenberg is a slope comprised of a clay top soil on a base of limestone and sandstone. Orientated in a north-easterly direction, the microclimate is predominantly windy and dry and the wines produced display elements of the limestone beneath.

Tasting notes : This wine is intense on the nose revealing hints of rose, lychees and candied fruit. On the palate it is round, full and rich and gives aromas of exotic fruit, mango and liquorice.

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

Style : Medium sweet white wine



Appellation : Alsace

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 with 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.

