

DOMAINE CHARLES BAUR



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GEWURZTRAMINER GRAND CRU EICHBERG

Tasting notes : Golden in colour to the eye, Gewurztraminer from the Grand Cru Eichberg is a wine that is full and rich, successfully blending elements of varied yellow and exotic fruit.

Suggested food pairings : Delicious as an aperitif, this wine is a perfect match for foie gras or a desert featuring citrus fruit or fruit with a yellow or white flesh (peaches or apricots) that is not overly sweet.

Style : Medium sweet white wine



Appellation : Alsace Grand Cru Eichberg

Soil Composition : Limestone and sandstone marl

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 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.

