

DOMAINE CHARLES BAUR

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MARC DE GEWURZTRAMINER

Marc de Gewurztraminer is produced with the skins of the eponymous grape. Since 2009, Marc de Gewurztraminer has been classified as « Appellation d'Origine Contrôlée ».

Tasting notes : This "eau de vie" is very complex aromatically. It unveils flavours of flowers, fruit and spices.

Serving suggestions: Marc de Gewurztraminer has to be served cold (8 to 10°C). It is excellent as a digestif but equally accompanies sorbets (lemon, pear, Mirabelle, white peach) very well.



Process: This speciality of Alsace is produced exclusively with Gewurztraminer grape skins. After having been pressed, grapes are destemmed. The skins are put in plastic tanks where fermentation takes place. After a first and a second distillation, the brandy is aged for 12 months in glass demijohns.

Alcohol : 45%

