

LES GRANDS CRUS

Le Gewurztraminer Grand Cru Spiegel

GENERAL INFORMATION

Located between Guebwiller and Bergholtz, south of the Alsace Wine Route, the Grand Cru Spiegel is located on a medium slope and has sandy-clay soils covered with sandstone pebbles.

The reputation of the Grand Cru Spiegel begun in 1950's when winemakers introduced quality charters, producing nowadays original wines characterized by persistent flavours, sometimes sturdy depending on the variety.

AWARDS

Gold Mundus Vini Spring 2019



VINIFICATION

For the making of our Grands Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.

VINTAGE 2017

Even if the yields are the lowest in 30 years, all the climatic conditions have contributed to an impressive quality for the 2017 vintage. Good levels of acidity, beautiful balance, and beautiful maturity, Alsace wines of 2017 will be comparable to the vintages of the greatest years.

TASTING NOTES

Very nice wine with floral, honey and citrus aromas.

Temperature of service: 8-10° C

Aging capacity: 3 to 15 years.

FOOD & WINE PAIRING

It is perfect as an aperitif, but will also be the perfect companion to a rack of lamb with honey and citrus, and fruit desserts.

TECHNICAL ANALYSIS

Alcohol: 13,92% alc./vol.

Residual sugar: 29,4g/L

Total acidity: 2,92g/L



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