



2018

Domaine Weinbach

Gewurztraminer CUVÉE LAURENCE



Vintage Conditions

2018 was a year of varied weather conditions, ranging from a very mild spring to a hot dry summer with a freak hailstorm in mid-July to a beautiful Indian summer harvest, and resulted in humongous crops. The temptation to fill the cellar after several years of poor harvests is understandable, but high yields and compromises seldom produce great wines, so we kept our yields under control. The resulting 2018 wines show as complex and well-structured, powerful yet elegant, with a very good length.

About the Wine

From limestone-clay soils at the foot of the Altenbourg vineyard, this *cuvée* shows captivating, rot-ennobled flavors of lychee, candied grapefruit, yellow fruits, and flowers. It is are rich and fine with great verve and elegance. Years in and out, it contains 25-35 g/l residual sugar. Cuvée Laurence is named in honor of Catherine's late sister, Laurence, the former winemaker at the domaine.

Terroir

Wonderful over-ripened grapes from the foot of the *lieu-dit* Altenbourg. The Altenbourg terroir is located just below the Grand Cru Furstentum. Limestone forms the base of the soil, along with marl and sandstone. The brown calcareous soils reveal a pebbly structure on a steep slope with full southern solar exposure.

Farming

Organic and Biodynamic (certified by Ecocert & Demeter).
Short pruning of the vines to keep yields low.

Harvest & Winemaking

Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines. Gently pressed in whole clusters in pneumatic presses then fermentation with indigenous yeasts (an element of the terroir that enhances depth and complexity in the wines) in old oak vats.

Tasting Note

The aromas are evocative with notes of rose petals and exotic fruit. Slightly off-dry on the palate, this vintage unveils a bouquet of ripe cantaloupe, guava, and nectarine aromas which are balanced with delicate spices such as ginger and cardamom. The finish is long and elegant.

Food Pairing

This Gewurztraminer is versatile and can be paired with smoked salmon as well as ginger-braised pork, Southeast Asian cuisine such as red coconut curry, Indian, or Moroccan-style dishes. Also great on its own, as an aperitif, or with foie gras and rich, mature cheeses.

Drinking Window

Now - 2038

Technical Information

Alcohol: 14.30%
Residual Sugar: 34.10 g/l
Total Acidity: 4.96 g/l
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

