



2018

Domaine Weinbach



Gewurztraminer GRAND CRU FURSTENTUM

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 the exceptional Grand Cru Furstentum, this wine shows a wonderful combination of finesse, subtlety, and power with notes of spices, candied grapefruit, and flowers. This terroir develops superb botrytis and regularly produces beautiful Vendanges Tardives and Sélections de Grains Nobles.

Terroir

Grand Cru Furstentum faces southeast and forms an island of calciphile Mediterranean vegetation. The steep slope optimizes exposure to the sun. Its limestone-clay and sandstone soil produces opulent Gewurztraminer with great aromatic complexity, elegant structure, and good aging potential.

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

A complex nose of honeysuckle, quince, and nutmeg. A voluptuous and creamy attack which evolves towards notes of candied orange, rose petals, and the spiciness of green anise. The finish reveals itself as dense and pure, with a touch of freshness and a fine minerality.

Food Pairing

Great on its own or as an aperitif, it also marries beautifully with flavorful dishes like caramelized pork with Szechuan pepper and five spice roast duck, as well as with the exotic spices of Indian, Asian, and Moroccan cuisines. Great accompaniment to foie gras and rich, strong cheeses such as Munster.

Drinking Window

Now - 2038

Technical Information

Alcohol: 13.90%
Residual Sugar: 47.55 g/l
Total Acidity: 4.16 g/l
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

