

Domaine Eblin-Fuchs Gewurtztraminer Mandelberg Alsace Grand Cru 2010



Region:
Zellenberg, Alsace

Blend:
100% Gewürtztraminer

Farming Practices:
Organic/Biodynamic

SKU 217497

\$56.99*
6 x 750ml

***BCLDB Hospitality Price
(Exclude Taxes)**

****Prices subject to change
without notice**

A bold yet elegant wine with heady aromas of candied fruits, rose petals, honey, and hints of ginger. Low in residual sugars, this wine is a stunning compromise between fruitless and subtle sweetness. The mineral finish has touches of kumquat and chamomile. The Gewürtztraminer is grown on Aunt Marguerite's vineyard, facing south on limestone soil dating back to the Tertiary period. The dry wind from the mountains in the spring and permeable alkaline soils provides excellent conditions for quicker budding. The Mandelberg pairs scrumptiously with rich and heavily spiced dishes like foie gras or Thai curry.

Domaine Eblin-Fuchs is situated in the town of Zellenberg, overlooking the plains of Alsace. The area benefits from a sunny and dry microclimate and also the rich soil from the Ribeauville field. Utilizing organic and biodynamic practices as members of the Vines Vivantes Association, Christian and José-Henri Fuchs their agricultural process emphasizes reduced space between vines, ground cover and ploughing. Covering 25 acres of land, each vineyard carries its own personality that is reflected in each individual wine. The grapes are harvested by hand, pressed in a pneumatic wine press, and then the juice is left to decant for an evening. With the belief that each vineyard naturally possesses its own yeasts, the decanting triggers the presence of native yeasts for fermentation. The wines are matured on fine lees in oak barrels until they naturally evolve into balanced and sophisticated wines.

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