

Domaine Marcel Deiss Gewurztraminer Sélection de Grains Nobles 2003



Region:
Bergheim, Alsace

Blend:
Gewurztraminer

Farming Practices:
Organic/Biodynamic

SKU 403857

\$61.79*
6 x 500ml

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

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

Aromas of dried fruits, smoked meats, leather, and spices greet the nose. A medium pale yellow, the 2003 is fleshy and dense with flavours of mirabelle and florals interlaced with a fresh acidity leaving a tenacious finish. The varietal traits are expressed clearly even though the grapes are particularly ripe. Only the grapes affected by noble rot are manually harvested and exclusively selected. The Selection Grains Nobles undergoes two approval tastings, one after 6 months in the barrique and the final tasting from the bottle after 18 months. The 2003 is exceptional when accompanied by fish in white sauce or lobster in butter.

Established in 1744 in Bergheim, Domaine Marcel Deiss is nestled in the heart of Alsace. Managed today by Jean-Michel Deiss and his son Mathieu, the domaine consists of 26 hectares of hillside vineyards spread over 9 communes. In his wines, Jean-Michel seeks to express the 3 factors that make a wine complete: the grape variety, the vintage and the terroir. The geology, pedology, climate, and technical exploitation of the soil, microfauna and flora are all taken into account during his biodynamic agricultural and vinification process. The commitment and integrity of this domaine allow them to create wines of exceptional quality and authenticity.

That's Life Gourmet Ltd.
Tel: 604.633.9222
Fax: 604.633.9955
www.thatslifegourmet.com

that's life!
SAKE + WINE