



Wijnfiche

**Frey-Sohler – Gewurztraminer Grand  
Cru Frankstein | Alsace Grand Cru |  
BIO  
France (ALSACE) – 2015**

**Domain**

**Domaine Frey-Sohler**

The Sohler family grows all Alsace grapes on their domain in Scherwiller. Scherwiller is located where the Valley Sainte Marie aux Mines and the Valley of Villé end, 50 km south of Strasbourg. The Frey-Sohler estate is the story of several generations closely associated with this village and, of course, with Alsace wine. Today the estate has 29 ha, and is managed by Damien and Nicolas SOHLER. The estate extends over the municipal appellation "Scherwiller" and the terroir of Rittersberg, at the foot of the majestic castle of Ortenbourg, which overlooks this beautiful vineyard.

**Vinification**

The grapes come exclusively from the family vineyards of the Frey-Sohler family, located in the Alsace Grand Cru Frankstein. The bottom consists of coarse sand, formed from granite. The vines have an average age of 30 years. In the vineyard there are grasses with clover, every other row, and tillage is done in the other row.

The grapes are harvested later and overripe. This results in a full-bodied white wine with 30g residual sugar per litre.

**Taste**

Brilliant golden yellow color. This Grand Cru Frankstein is made from overripe grapes. It has a nose of roses and exotic fruits (lytchi), along with acacia flowers and honey. The wine is structured, powerful and full on the palate, with a very long finish. The wine is at its best from 5 years of age. It is indeed a Grand Cru!

**Food pairing**

Cheese - strong, Fruity deserts, Appetizer snack, Dessert with white chocolate

## General information

Type: White wine

Grape varieties: Gewurztraminer (100%)

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 10°C

