Wijnfiche

Frey-Sohler - Gewurztraminer Grand Cru Frankstein | Alsace Grand Cru France (ALSACE) — 2019

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 Grand Cru Frankstein in Alsace, near Sélestat. The soil consists of coarse sand derived from granite. The vines are on average 30 years old. In the vineyard, grass with clover is planted in every other row, while the other rows are tilled. The grapes are harvested late and overripe. This results in a full-bodied white wine with 30g of residual sugar per liter

Taste

Superb amber-yellow color, this Grand Cru Frankstein was made with overripe grapes. It has aromas of rose and exotic fruits, a full-bodied, powerful, and robust palate, and a very long finish. What a Grand Cru!

Food pairing

Cheese - strong | Fruity deserts | Foie gras | Dessert with white chocolate | Aperitif

General information

Type: White wine

Grape varieties: Gewurztraminer

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 10 °C

Taste profile: Sweet

