



**JEAN BIECHER**  
**& FILS**  
ALSACE

## Gewurztraminer – CLASSIC

### A.O.C. ALSACE

Gewurztraminer is undoubtedly the most extroverted and most extravagant of Alsace wines. It personifies travels to markets in the South or the Orient; the abundance of colors, rhythms, fragrances and exceptionally sumptuous textiles. Gewurztraminer appeals to all your senses with its intensity, delicacy, vitality and complexity.

### History

Gewurztraminer is a particularly aromatic selection of an age-old recognized varietal in Alsace, the Traminer rose. Etymologically-speaking, the name Gewurztraminer means spicy.

Tasting notes :Intense yellow colour tinged with gold highlights. The skin's pinkish hue naturally influences the wine colour. The Gewurztraminer is characterized by its wonderful aromatic, rich and exuberant palate. A powerful, complex bouquet with an explosion of exotic fruits, of flowers (notably roses), citrus fruit and spices. The palate, like the nose, is entertained by a festival of exotic and delightful flavors.

Food and wine pairing: Gewurztraminer pairs beautifully with spicy dishes and strong cheeses such as Munster, and equally well with foie gras and the most intensely flavoured aromatic herbs and spices. In addition, it is the ideal partner for Asian cuisines such as Chinese, Indonesian, Vietnamese, Malaysian, Thai and Indian...