

# Andre Scherer Gewurtzraminer 2015

Price: \$18.00 Case Price: \$16.20 ea

<b>Color:</b>	White
<b>Body/Type:</b>	Full Bodied
<b>Style:</b>	Traditional
<b>Size:</b>	Bottle, 750 ml
<b>Winery:</b>	Andre Scherer
<b>Grapes:</b>	Gewürztraminer
<b>Serve At:</b>	54°-61° F
<b>Region:</b>	France > Alsace > Grand Cru Pfersichberg

A rich yet subtle wine with classic aromas of tropical fruit, savory spice and a gentle, low acidity. Beautiful golden color aged all in old oak tonneau. Delicious with tea-smoked duck breast or Thai green curry.

This excellent 7-hectare estate is situated in the village of Husseren and is run by Andre's son Christophe, who trained in Burgundy and Australia and who took over from his father in 1990. Winemaking has run in the family for over 200 years and Christophe is the 9th generation winemaker to take over the reins of the family estate. The vines are situated on the famed plateau of Eguisheim and include 2 hectares of grands crus vineyards at Eichberg and Pfersigberg. The Gewurztraminers from the estate are highly regarded for their well balanced acidity and restraint.

He makes rich, yet subtle wines entirely with oak for his fermentations; large tonneau for the Pinot Blanc, Tokay and Gewurztraminer, and barrique for the Vieilles Vignes cuvees of Tokay, Auxerrois, and Pinot Noir.

For centuries this swath of land roughly 15 miles wide has been bandied about by conquering armies, spoils of war like any other. This violent fluctuation, as Jancis Robinson puts it, creates an ambivalence amongst the people towards their winemaking. Neither wholly German nor wholly French, but a blissful combination of both, the wines of Alsace when optimally realized are unique gems in the pantheon of wines. Varietals tend towards the Germanic types, while the winemaking sense is much more French in nature, veering more to a dry style. Unlike most of France, however, Alsace producers usually place the varietal name clearly on the front of their bottles.

TRADITIONAL



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## Tasting Notes