

GEWURZTRAMINER GRAND CRU FRANKSTEIN LOUIS HAULLER

Region: Alsace

Appellation: AOC Alsace



General Description

Today's Cave du Tonnelier "Copper's Cellars" is the result of a long tradition of craftsmanship. Jean-Francois Hauller (1775-1848) and all his descendants were entirely dedicated to the copping of wooden casks. Leon Hauller (1913-2005) was the last in a line of Master-Coopers. Early in the last century this passion expanded to encompass both vineyards and wine.

The skills, precision, and knowledge of 5 generation of master-coopers have forged the passion for fine Alsace wines.

The vineyards cultivated by the Domaine Du Tonnelier extend on the slopes of Dambach-La-Ville, Blienschwiller, Epfig, and Itterswiller. They are carefully selected to permit the production of a very wide range of all the Wines of Alsace in all appellations from entry level AOC Alsace to AOC Grand Crus, AOC Cremant, as well as late-harvest wines "Vendanges Tardives" and "Selections de Grains Nobles".

Wine Tasting Notes

Gewürztraminer is a full bodied and exuberant, powerful and seductive, it is the best-known Alsace wine. Its deep bouquet displays rich aromas of fruit (mango, lychee), flowers (rose petals), spices, and minerals.

Alsace wines are delightful as an aperitif, and while they have been closely associated with fish and seafood, they make an equally fine match with poultry, white meats, game, exotic dishes, cheese and desserts.

The best Gewürztraminer pairing combinations are:

Mozzarella, tomato and basil salads.

Fish cooked with strong flavored, and spicy ingredients (Thai, Chinese). Other ethnic spicy dishes, sweet and sour dishes, mild curry, Tandoori chicken.

Soft cheeses, Roquefort, Stilton, and blue cheeses.

Specifics

Grape Varieties: Gewurztraminer 100%

This vineyard is a unique terroir of granite and twin micaceous soils, which allows water to filter out while retaining the heat.

Estate bottled.