

# ALSACE: MUSCAT D'ALSACE

## Style

White, dry, fruity & complex.

## Region

Alsace.

## Wine Maker

Charles Schléret

## Appellation

Alsace

## Cepage

Muscat.

## Tasting Note

A delicious, mild, dry, fresh tasting, aromatic wine. The nose is redolent of newly picked sweet grapes and precedes a smooth palate and a soft, delicate finish.

## Serve with

A wonderfully versatile wine that makes a delicious summer aperitif, pleasant partner to salads and picnic foods or charming post-prandial 'sun downer'. Traditionally, it is served with asparagus or prawns.

## Cellarage

It will age happily for 3-5+ years.

## Vinification

Hand harvested grapes, gathered at optimum ripeness, are de-stemmed and pressed and then vinified in enamel fermentation tanks prior to filtration and bottling the following spring.

## History

Monsieur Schléret lives on the south bank of the river Fecht in Turckheim where he works about 15 acres planted with every example of Alsatian grape. His is the archetypal one man operation and he is known internationally for his fastidiously produced, pure, fruit driven wines.

Gewürztraminer derives its name from the Traminer grape that has been grown in Alsace since at least 1551 and is thought to have come from the Italian village of Tramin (or Termeno) in the region of Trentino Alto Adige. The Gewurz prefix denotes the grapes unique spicy character.

