



Domaine Hubert Meyer

GEWÜRZTRAMINER

AOC Alsace

The Meyer family has a tradition as vignerons in Blienschwiller that dates back to 1722. In 1976, Hubert Meyer succeeded his father as the head of the domaine. His son, Pierre, returned from his studies of viticulture and oenology to take the torch and continue the tradition in 2009. The wines display finesse and elegance. Precision and balance provide the experience of a lifetime and express the tradition of the Meyer family as well as the historic Alsatian village of Blienschwiller.

COUNTRY

France

VARIETAL

Gewurztraminer

SOIL TYPE

Clay-Limestone

VINEYARD

30 years old
Exposition South

HARVEST

Manual harvesting

VINIFICATION

7-hour slow pressing
36 hours cold stabilization
Indigenous yeasts
3 months fermentation
Stainless steel tanks.
6 months aged fine lees

RESIDUALS SUGAR

13g/L

TASTING NOTES

Expressive white flowers, Roses and Lychee fruit on the nose. Round texture on the palate with hints of spice and balanced acidity with a dash of sweetness on the finish

CERTIFICATIONS



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