

# TASTING NOTE N°39

**Gewürztraminer SGN 2013 / Jean-Baptiste Adam**  
**Alsace AOC / 10%abv.**  
**100% Gewürztraminer**



**SWEET**



**Medium gold colour**



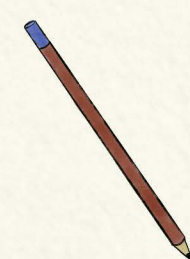
**Defined aromas with pronounced intensity**

**Candied citrus fruit (lemon peel), ripe almost dried stone fruit (peach, nectarine), ripe tropical fruit (glazed pineapple, litchi, mango), ripe green fruit (pear, quince), flowers (rose petals), spices (white pepper, ginger), botrytis (mushroom, orange marmalade) and bottle ageing (honey)**



**Luscious, medium acidity, low alcohol, full body, long finish**

**Flavours of pronounced intensity with honey, glazed pineapple, litchi, rose petals, candied lemon peel, peach, nectarine, white pepper and candied ginger**



**Outstanding wine: luscious, concentrated & lively**

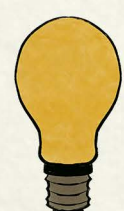
**To serve at 6-8°C**



**To drink now or save until 2036**



**With foie gras & mango chutney, gyozas & nems, mutton tagine with prunes, chicken with coconut milk & pineapple sauce served with saffron rice, scallops with rice & curry, Roquefort ou Munster with cumin, Rhum-glazed pineapple, bugnes, crème brûlée, coconut & tropical fruit sorbets,...**



**Fun fact: Gewürztraminer is one of the 4 noble grape varieties of Alsace. Sélection de Grains Nobles means the wines are botrytised and very sweet (minimum 306g/L residual sugar!).**

@WinebyAlex