



2016

Domaine Weinbach

CUVÉE LAURENCE

Gewurztraminer

About the Winery

At the foot of the majestic Schlossberg hill in Alsace stands one of the finest estates in all of France. In the words of Robert Parker, “Colette and her daughter Laurence...pushed Weinbach to the pinnacle of Alsace’s qualitative pyramid.” Now run by daughter Catherine Faller, she and her team have pursued the family’s passion for the great wines of Alsace and its unrelenting commitment to delivering excellence.

Vintage Conditions

Every vintage brings its share of surprises and challenges, and after a precocious 2014 and a solar 2015, 2016 was once again a one-of-a-kind crop, quite challenging, but eventually yielding great wines. The wines are extremely fresh, showing character, pure fruit aromas wrapped around beautifully structuring acidities. They are already seductive but give also great promise for aging. Truly a one-of-a-kind vintage that rendered great achievements, but also some great lessons.

About the Wine

From limestone-clay soils at the foot of the Altenbourg vineyard, this cuvée shows captivating, rot-ennobled flavors of lychee, candied grapefruit, yellow fruits, and flowers. It is are rich and fine with great verve and elegance. Years in and out, it contains 25-35 g/l residual sugar. Cuvée Laurence is named in honor of Catherine’s late sister, Laurence, the former winemaker at the domaine.

Tasting Note

A sense of fresh fruit on the nose and also on the palate. Juicy, very ripe, and candied - very sweet without being cloying. There is a sense of clove that lingers. The finish is framed by touches of butterscotch and caramel.

Food Pairing

Wonderful on its own, as an aperitif, with rich and spicy dishes, with preparations containing sweet or fruit elements (blood orange duck), or with foie gras.



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| Alcohol | 13.64% |
| RS | 27.55 g/L |
| TA | 5.19 g/L |
| pH | 3.46 |