

GEWURZTRAMINER IGP PAYS D'OC

“ With this Gewurztraminer, Maison Castel combines a modern approach to winemaking with French *savoir-faire*. The result is an expressive, aromatic wine with floral character and complexity.”

Cédric Jenin - Winemaker



Residual sugars 10g/L



PRECISE QUALITY MANAGEMENT

This Gewurztraminer comes from the Pays d'Oc PGI. It is an **aromatic, highly perfumed grape** that gives wines with lychee and white fruit aromas. The Maison Castel team works with their **long-term partners** in the Gard's southern Cevennes, a cooler area where this variety has a particularly attractive expression.



MAISON CASTEL KNOW-HOW

This wine's unique profile is a result of the vinification process. The vines are at their peak and the winemaker's experience of working with them translates into more **expressive, aromatic and complex wines**. The Maison Castel team lets the grapes macerate on their skins for several hours to encourage aroma extraction, followed by fermentation in stainless steel tank to concentrate the **primary aromas typical of this grape**. Finally, the wine is aged on its lees. The result of these steps is a **floral Gewurztraminer with notes of rose and lychee**.



Yellow robe with golden hints



Enjoy as an aperitif, or with spicy foods and smoked salmon. An ideal pairing would be risotto with king prawns



Expressive, with white flowers and peach followed by sweet pastry-like aromas



Serve at 10 - 12°C



Crisp with yellow fruit notes and good length



Can be aged for up to 2 years