



Grand Cru Osterberg 2008, Gewurztraminer

Spicy, ample, racy and long.

Guide de la Revue du Vin de France 2013 : score 16/20

Guide Bettane & Desseauve 2013 : score 16.5/20

Grape variety **Gewurztraminer**
 Range **Grands Crus**
 Vintage **2008**
 Wine character **Soft**

Appellation

Alsace Grand Cru OSTERBERG

Locality

Osterberg, exclusively areas on the edge of Ribeauvillé. Hillsides facing East South-East at an altitude of 250 to 350 metres, and on average to steep slopes which benefit from excellent levels of sun. Osterberg is a well-known wine-growing area, mentioned in documents from the Middle Ages. The Lords of Ribeaupierre cultivated their vines there.

Type of soil

The soils are rich in clay and small stones. The substratum is essentially composed of Muschelkalk with a moderate quantity of marl, and in the East of Lettenkohle high in dolomitic chalks and multicoloured marls. Our vines are present in the deep and marly soils of the east as well as in the stony part in the west on the Grand Cru.

Wine character

Pure, complex and expressive on the nose with spicy notes combined with exotic fruits. The palate starts with a bit of sweetness immediately balanced by the freshness typical from both the Grand Cru Osterberg and the 2008 vintage. A fine and long wine. This texture on the palate is one of the characteristics of the Grand Cru Osterberg, which is very favorable to the expression of Gewurztraminer.

Tips for consuming

This type of wine is suitable for all rich and strong dishes: foie-gras, fish in sauce... An excellent accompaniment to spicy dishes (exotic cuisine). It is also perfect with strongly-flavoured cheeses and desserts.

May be consumed immediately, but given its richness and structure this wine is also an excellent one to conserve.

The 2008 vintage

The 2008 vintage followed a long and cold winter that lasted until April and led to a late bud burst late April, ten days later than in a normal year. This delay has been partly recovered thanks to a month of May particularly hot, especially during the nights. The humid and fresh flowering conditions spread the blooming over a long period. This was not without consequences on the dates of the grape picking. During summer time hot and humid periods led to locally heavy thunderstorms. August brought fresh temperatures that allowed a good preservation of the acidity in the grapes. This was especially the case for the noble acidity, the tartaric acid. Finally, the slow maturing process combined with relatively fresh temperature conditions induced the formation of fine varietal flavors combined with well balanced acidities. The grape picking period took place under fresh and windy conditions which preserved the good sanitary condition of the grapes but also their acidity. Each plot of land has been picked at its optimal maturity with the consequence of a very long harvesting period. The wines from this vintage are typical, elegant, fresh and fruity.

