



## FRONHOLZ Gewurztraminer : a match made in heaven

It's an old love story between the Fronholz vineyard and Domaine Ostertag.

Starting point of the domaine, where the family owned vineyard plots long before they started bottling their wines, it is a geologically very complex terroir, and very unusual because of its geographical location.

And if there is one grape that strives on the Fronholz it is of course Gewurztraminer, which as the globally consistent production of this vineyard proves it, finds absolutely ideal conditions in the bottom part of the hillside.

Gewurztraminer is a rather rustic and rushed grape, but on the marly and clayey soils of the bottom part of the hillside, and the sandy clay soils just above, its ardour is tempered by the coolness of the place, due both to the soil's good water storage capacity and to its micro-climate heating up later in the day.

The conditions are therefore favourable for a slower ripening, that allows an excellent phenolic ripeness essential to any great terroir-driven wine, and even allows a good development of noble rot in the favourable years.

All the conditions are gathered to obtain great concentration - hence the frequent production of late harvest wines on this terroir - but also a fresh and aery balance from a grape that has evolved slowly, perfecting its seeds and skins, and preserving its acidity.

The distinctive Fronholz minerality does the rest, and balances the Gewurz's opulence with a long, saline and tonic backtaste.

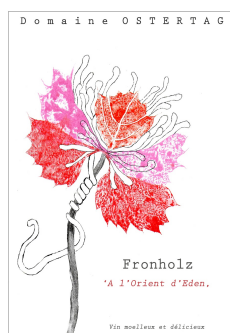
At Domaine Ostertag we have produced Vendanges Tardives on the Fronholz nearly uninterruptedly from 1985 to 2011. But recent vintages have seen a few changes in the rules of productions, coupled with climatic seasons that weren't adapted to produce quality VTs.

On the same level of esthetic research and winemaking process, we have still ended with rather different expressions each year, which has lead us to expand the range of Gewurztraminers from the Fronholz, in order to identify the style of a specific vintage more easily.

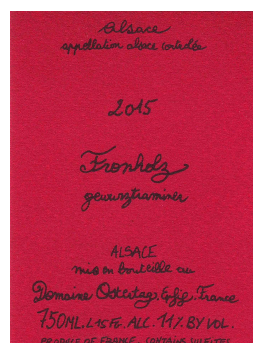
From now on, three different cuvées are likely to be produced, although they come from the same parcels every year, depending on the wine's balance :

- *à l'orient d'Eden* : in the years of lesser concentration, typically cooler years, the Fronholz Gewurztraminer will be classified among the "vins de pierre", that's to say wines from single vineyards classified as Lieu-Dit or Grand Cru, that formerly concerned only dry wines. This cuvée clearly show the terroir expression, with a subtle sweetness that brings an aromatic richness without opulence.
- Fronholz Gewurztraminer : classified among the "vins de temps", that's to say sweet wines based on overripened grapes, this cuvée has a vendanges tardives-like balance, but without the name, having failed to reach the necessary sweetness generally by only a hair's breadth.
- *Fronholz Vendanges Tardives de Gewurztraminer* : when climatic conditions allow it, we harvest the Fronholz Gewurztraminers affected by shrivelling or noble rot, to produce a Vendanges Tardives wine like we've always done it : a great unvarnished sweet wine without weight.

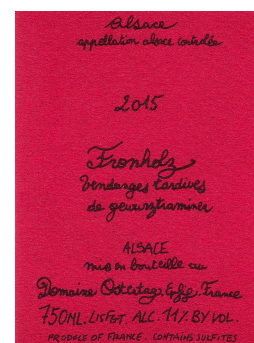
"à l'Orient d'Eden"  
FRONHOLZ  
Gewurztraminer  
2013



FRONHOLZ  
Gewurztraminer  
2015



FRONHOLZ  
Vendanges Tardives de  
Gewurztraminer  
2015



Harvest date	24 and 25 october 2013	13 and 14 october 2015	13 and 14 october 2015
Potential alcohol% at harvest	14°2	15°4	16°4
Bottling date	07/05/14	13/05/16	13/05/16
Alcohol %	11,9 %vol	10,9 %vol	10,9 %vol
Residual sugar	54 grams/litre	86 grams/litre	101 grams/litre
Balance	From a particularly cool vintage, this is a slender and aery Gewurztraminer, with a refreshing fluidity. Flowers and spices come along an intense but discreet fruit, like the smell of vine blossoms, without weight or opulence.	From a generous and sunny vintage, it has a surpisingly fresh and precise structure and a light and tense mouthfeel. This is obviously the signature of the Fronholz terroir, that has this unique capacity of lightening and stretching even the richest examples of Gewurztraminer. It has a great balance between a sligtly candied fruit lusciousness, a spicy and tonic touch reminiscent of ginger, and a saline minerality that brings a pure and digestible finish.	Issue d'une trie réalisée au moment de la vendange pour ne garder que les grappes les plus concentrées, cette cuvée montre une évidente parenté avec le Fronholz Gewurztraminer 2015, puisqu'issue des mêmes vignes dans le même millésime. La concentration est légèrement supérieure, l'aromatique est complétée par de légères notes de cire et de raisin sec. C'est le plus abouti mais aussi celui qu'il faudra attendre pour que toute sa complexité se révèle.
Food pairing	Refreshing as an apéritif, it also combines perfectly with sweet-and-savoury dishes based on white meat or crustaceans lifted by sweet spices and a touch of fresh fruits.	At the end of the meal, especially with blue or truffled creamy cheeses. It is too delicate to pair with very sweet desserts, but makes a wonderful pairing with a fruit carpaccio lifted by aromatic herbs or sweet spices.	Desserts based on sorbet or fresh fruit, light in sugar.  Hugues Pouget, of Hugo&Victor <i>pâtisserie</i> in Paris, makes an extraordinary litchee Saint-Honoré, smooth, delicate and intensely perfumed. A match made in heaven !
Ageing potential	15 years	25 years	30 years