



VINS & CRÉMANTS D'ALSACE
Domaine Jean-Paul et Denis
SPECHT

ALSACE Gewurztraminer

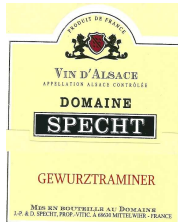
87 WINE ENTHUSIAST

A broad swathe of lychee gives the wine a perfumed sendoff. It is ripe, full in the mouth, with melon, white chocolate and a good amount of acidity

TO DRINK WITH

- Apetiser - Light lunch
- Oriental Dishes - Spicy
- Sushis
- White meat

Serve Between 8 and 10°C (50 to 54°F)



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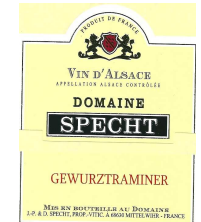
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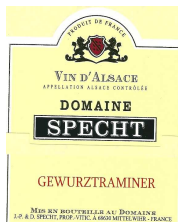
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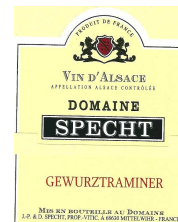
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