



AOC
Grand Cru Kaefferkopf
2020



GRAPE VARIETY

60% Gewurztraminer, 30%
Riesling, 10% Pinot Gris



AGEING POTENTIAL

7 to 10 years



SERVING TEMPERATURE

Between 8 and 10°C



TERROIR

Grand Cru Kaefferkopf
in Ammerschwihr. Clay &
limestone.



ANALYTICAL DATA

Alcohol : 13°
Sugar residual : 27 g/L



LOGISTICS DATA

- Btl content (cl) : 75 - Btl weight (kg) : 1. 25
- Btle per case : 6 – Case weight (kg) : 7.5
- Case dimensons (HxLxP cm) : 33x26x18
- Btl per pallet : 600 – Pallet weight (kg) : 750
- Layers per pallet : 4 – Btl height (cm) : 31
- Pallet dimension (HxLxP cm) : 150x80x120



TASTING NOTES

Robe: deep yellow with elegant gold tint.

The nose is complex and really well-open
with delicate hints of exotic fruits and
rose.

Palate: the mouth is full and delicate,
with a very nice complexity. The
sweetness is well balanced by a welcome
freshness. The finish is elegant and
dominated by exotic fruits taste.



WINE AND FOOD PAIRING

This fruity white wine, generous
is an original aperitif to
appreciate by the glass. It
matches either with some
cheese or a dessert. The Grand
Cru Kaefferkopf pairs nicely
with foie gras but it's also a
perfect march with a Tajine, or
any Easter and/or spicy
gastronomy.



BOTTLE

CASE



3 GRAND RUE – 68770 AMMERSCHWIHR – France

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