

# GRAND CRU FRANKSTEIN

## *- A Connoisseur's Appreciation -*

---

**Alex Schaeffer**, head of a viti-/vinicultural research unit in Colmar and president of a professional organization of French oenologists, has a weakness for Frankstein wines. How does he explain the attraction? **These wines bear the unmistakable imprint of their terroir**, as reflected in their up-front aromas and their elegant bouquets with floral overtones. These wines also offer airy nuances and a structure that's light on the palate but markedly persistent and complex. Depending on the variety of grape used, the spicy aspect may be very significant. Experience has shown that three major grape varieties – Gewürztraminer, Tokay Pinot Gris and Riesling – work very well in Frankstein wine.

*« Personally I tend to prefer the Rieslings because they're perfectly adapted to this terroir, which allows full expression of their fruity and floral notes and their **airy lightness**. In the Gewürztraminers, the aromas are offset by the spice and pepper nuances, which develop over time. The Tokay Pinot Gris evolves normally and also has a lovely light structure.*

***Frankstein wines are at their best when they've reached a certain age, between four and five years old.** Otherwise, their special characteristics might be overlooked. They're easy to drink and combine well with various dishes, but require a sophisticated culinary approach. For this reason, it's important to be able to step away from the habit and familiarity of regional dishes.*

*A Riesling can accompany elaborate fish dishes with highly seasoned sauces. A Gewürztraminer works well with marinated, fragrant foods and delicate fare. This is one area where imagination should have the upper hand. Experimenting with new combinations is essential to discovering which wines and foods go best together. As for the Tokay Pinot Gris, they work well with the traditional white meats in classical cuisine, but they can also accompany certain fish recipes. Foie gras doesn't have to be the only option. **During the summer months, there are original ways to pair these wines with your meals.***

*With the originality and authenticity of its exclusively granite soils as well as the proactive approach demonstrated by its winegrowers, whose average age is around 45, the Frankstein terroir faithfully perpetuates the tradition of the great Alsatian wines. »*

Alex Schaeffer