



















## CHÂTEAU DES CHARMES

**\$22.15**

\* Suggested retail price



Gewurztraminer St.  
David's Bench 2017

	Product code	13300045
	Licensee price	\$19.23
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	Ontario
	Subregion	Niagara Peninsula
	Appellation	St. David's Bench
	Varietal(s)	Gewürztraminer 93 %
	Varietal(s)	Riesling 7 %
	Alcohol percentage	13%
	Colour	White
	Sugar content	10.6
	Closure type	Cork
	À boire	Aging up to 10 years

### ABOUT THIS WINERY

Château des Charmes was founded in 1978 by Paul Bosc, the fifth generation of French winegrowers. When he arrived in the Niagara region in the sixties with his young family, Paul already knew that the only way to guarantee the quality of the wine was to plant his own vines. The Bosc family remains the owner-operator of Château des Charmes and is still keen to produce wines from grapes from the estate.

### TASTING NOTES

This wine is slightly spicy and has an exotic bouquet of tropical fruits and lychee. It is supple and rich with a distinctive and complex finish. It keeps a touch of residual sugar, which brings more roundness than sweetness. This wine is remarkably versatile thanks to its flavors of exotic fruits, but above all its roundness on the palate. Try it with a beef stir-fry on a bed of soba noodles.

### PRODUCTION NOTES

Machine harvested in October. Aging in stainless steel tanks.

