



Paul Zinck Alsace, France



We are very pleased to have Pascal Zinck representing her family's winery today. Located in Éguisheim, the cradle of Alsatian winemaking, Paul Zinck has established a special place in the region. This father-and-son duo have found, in essence, a balance in winemaking, between traditional craftsmanship and the contributions of new techniques.



2007 Pinot Blanc "Portrait"

Soft and delicate, fresh and supple, the Paul Zinck Pinot Blanc is the ideal all-purpose Alsatian wine. It is a perfect match for most foods.

\$17.99 Consumer
\$14.99 Licensee
(750ml x 12)



2007 Pinot Gris "Portrait"

The Paul Zinck Tokay Pinot Gris develops a characteristically opulent flavour. Round, rich, and with a long finish, it has a complex and slightly smoky aroma. It is excellent with foie gras, game, white meats, and roasts.

\$22.50 Consumer
\$18.99 Licensee
(750ml x 12)



2007 Riesling "Portrait"

The Paul Zinck Riesling is dry, distinguished, delicately grapey. It has an elegant bouquet with floral and mineral notes. A gastronomic wine par excellence, it is an unrivalled accompaniment to fish, shellfish, seafood, white meats and, of course, Alsace choucroute.

\$18.99 Consumer
\$15.99 Licensee
(750ml x 12)



2007 Gewurztraminer "Portrait"

Full-bodied and well-structured, the Paul Zinck Gewurztraminer develops a rich aroma of flowers, spices and exotic fruit. Powerful and captivating, it is a perfect aperitif or with ethnic cuisine, strong cheeses, and desserts.

\$23.50 Consumer
\$19.99 Licensee
(750ml x 12)

For more information

http://www.zinck.fr/zinck_uk.htm



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Paul Zinck
Vins d'Alsace



2007 Gewurztraminer Grand Cru "Eichberg"

The Eichbergs develop powerful wines capable of significant improvement when allowed to age, wines that need to mature in the bottle to harmonize their youth and ardour.

Exotic and spicy, Powerful, opulent, rich and intense, a fine wine with a long finish. Soft cheese, washed-skin cheese, blue-veined cheese, aged goat cheese and fruit pie.

\$40.00 Consumer
\$37.95 Licensee
(750ml x 6)



2007 Pinot Gris Grand Cru "Rangen"

The Rangens are grown in one of the most prestigious areas in Alsace. A wine meant for cellaring, renowned for its unique structure and rare complexity, it incomparably concentrates the various flavours of fruit.

Intense, profound, a floral, fruity nose. Powerful, well-constructed, fat, rich in fruit and acidity.

\$40.00 Consumer
\$37.95 Licensee
(750ml x 6)



N/V Crémants D'Alsace Rose

The Rose cremant, made with 100% Pinot Noir Grapes, gets its slightly pink tint from a short maceration before pressing when it develops the aromas of cherry, raspberry, wild strawberries. A refreshing touch of acid and a solid structure make this an ideal accompaniment to anything in the kitchen.

\$31.95 Consumer
\$27.50 Licensee
(750ml x 6)

****Prices are estimates only and final prices may be higher or lower****

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