

HÔTEL STRASBOURG

Alsace “Love Bird”



Winemaker
Agathe Férat

Wine region
Alsace

Story

Hotel Strasbourg is inspired by the spirit of Alsace: welcoming, vibrant, and rooted in place. We work closely with Pierre Dietrich and Xavier Couturier, known for their thoughtful approach to winemaking in Alsace. Each cuvée explores a different side of the region. Love Bird is our take on orange wine from Alsace. Made from organically farmed grapes, it offers a balance of freshness, texture, and lively precision.

Vineyard

The vineyards sit on clay-limestone soils in northern Alsace, where the water-retentive clay contributes freshness and energy, reflected in the wine's crisp and lively profile.

Vinification

This 100% Gewurztraminer comes from clay-limestone soils, with all grapes hand-picked at harvest. The fruit underwent a seven-day maceration before fermenting and aging in stainless steel vats, preserving its freshness and complex aromatics. The wine remains on lees in vats, now at 15 months of aging.

Tasting Notes

Deep and vibrant orange color in the glass. The nose is of bright citrus notes, a touch of white pepper spice, and hints of apple and pear. The palate has a perfect balance of juicy depth and fresh, well-integrated tannins. Lively acidity keeps it crisp.

Food Pairing

This wine is perfect for sunny terrace sipping, alongside a platter of hard cheeses or a citrusy dessert like lemon or apple tart.

QUICK FACTS

Variety

100% Gewurztraminer.

Aging

Stainless Steel Tank.

Farming

Organic Certified.

