RIESLING ALSACE GRAND CRU SCHOENENBOURG

AOP ALSACE GRAND CRU

From a prestigious terroir where Riesling reigns supreme, this great wine with complex and elegant aromas retains all its freshness and energy.



Food Pairing	Aperitif, fresh salmon, fish in sauce, grilled shellfish, poultry in sauce.
Designation	AOP Alsace Grand Cru
Grapes Varieties	Riesling
Capacity	75 cl
Ageing	5 to 10 years
Millesime	2022
Soil	Ground of keuper, marl, dotted with siliceous pebbles of Vosges sandstone and muschelkalk.
Location	Riquewihr
Sweetness	Medium Dry
Service	10°C to 12°C
Harvest	Manual with loading of the presses with whole grapes. Over-ripening of the harvest.
Vinification	Traditional in white on very clear juice and control of fermentation temperatures then aging minimum 1 year in bottle in our cellars.
Acidity (H_2SO_4)	3.40 g/l
Ancohol Volume	13.00°
Residual Sugar	11,76 g/L

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.