CAVE DE BEBLENHEIM

RIESLING ALSACE GRAND CRU SONNENGLANZ

AOP ALSACE GRAND CRU

From a marl-limestone hillside ideally exposed South-East, this Riesling for laying down is rich and well balanced. It develops aromas of flowers and citrus enhanced with a hint of minerality.



Food Pairing	Fish in sauce, poultry in sauce
Designation	AOP Alsace Grand Cru
Grapes Varieties	Riesling
Capacity	75 cl
Ageing	5 to 10 years
Millesime	2023
Soil	Limestone marl
Location	Beblenheim
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 (H2SO4)	3.43 g/L
Ancohol Volume	13.00°
Residual Sugar	4.19 g/L

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