

RIESLING ALSACE VENDANGES TARDIVES (50CL)

Nose with aromas of candied fruit, ample and rich mouth. It is a mineral and complex wine: a late harvest with finesse.



Food Pairing Aperitif, pan-fried foie gras, smoked fish, desserts or simply for pleasure.

Designation

Grapes Varieties Riesling

Capacity 50 cl

Ageing 8 years and more

Millesime 2015

Soil Marno clay-limestone

Location Beblenheim

Sweetness Sweet

Service 10°C to 12°C

Harvest Manual after over-ripening the grapes.

Vinification Traditional in white with controlled fermentation temperatures then aged for 18 months in the cellar, including a minimum of 10 months in the bottle.

Acidity (H₂SO₄)

Ancohol Volume 13,50°

Residual Sugar