

RIESLING ALSACE VENDANGES TARDIVES (50CL)

AOC ALSACE

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



Aperitif, pan-fried foie gras,

Food Pairing smoked fish, desserts or simply for

pleasure.

Designation AOC Alsace

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.

Traditional in white with controlled

fermentation temperatures then

Vinification aged for 18 months in the cellar,

including a minimum of 10 months

in the bottle.

Acidity (H2SO4) 4.19 g/L

Ancohol Volume 13.50°

Residual Sugar 37.00 g/L