

RIESLING ALSACE

AOP ALSACE

Elegant and floral wine with slightly lemony aromas. Fresh and persistent mouth.



Food Pairing	Sauerkraut, pie, grilled fish, fresh cheeses.
Designation	AOP Alsace
Grapes Varieties	Riesling
Capacity	75 cl
Ageing	2 to 4 years
Millesime	
Soil	Stony marly sandy limestone
Location	Beblenheim
Sweetness	Dry
Service	8°C to 12°C
Harvest	Traditional with selection of grapes at the harvest. Traditional in white with temperature control on clear juice
Vinification	then aging for a few months in vats and 1 to 2 months in bottle in our cellars.
Acidity (H₂SO₄)	
Ancohol Volume	13,00°
Residual Sugar	