

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 2023

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) 3.27 g/L

Ancohol Volume 13.00°

Residual Sugar 4.86 g/L