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	2025
Soil	Stony marly sandy limestone
Location	Beblenheim
Sweetness	Dry
Service	8°C to 12°C
Harvest	Traditional with selection of grapes at the harvest.
Vinification	Traditional in white with temperature control on clear juice then aging for a few months in vats and 1 to 2 months in bottle in our cellars.
Acidity (H2SO4)	3,7
Ancohol Volume	12.00°
Residual Sugar	4,4

GALERIE D'IMAGES



DESCRIPTION DU PRODUIT

Sauerkraut, pie, grilled fish, marinated or in sauce, fresh cheeses.

INFORMATIONS COMPLÉMENTAIRES

Food Pairing	Sauerkraut, pie, grilled fish, fresh cheeses.
Acidity (H2SO4)	3,7
Designation	AOP Alsace
Grapes Varieties	Riesling
Capacity	75 cl
Ancohol Volume	12.00°
Tasting	Wines with slightly lemony aromas. A nice finesse in the mouth and a nice length. Typical of Riesling.
Ageing	2 to 4 years
Millesime	2025
Soil	Stony marly sandy limestone
Location	Beblenheim
Residual Sugar	4,4
Sweetness	Dry
Service	8°C to 12°C
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Vinification	Traditional in white with temperature control on clear juice then aging for a few months in vats and 1 to 2 months in bottle in our cellars.

- Download the technical sheet for the 2025 vintage