

RIESLING

GRAND CRU BRAND

Situated in Turckheim, the Grand Cru Brand has a very steep slope of fine granite and sand with a south/south easterly elevation. Our Riesling Grand Cru Brand vineyards are located in the Schneckelsburg lieu-dit.

Tasting notes : On the nose, aromas of citrus fruit and white flowers predominate. In the mouth, the wine is fresh, crisp and full. A wonderful harmony is achieved between floral and citric elements with a decisive mineral taste prevailing.

Suggested food pairings : Our Riesling Grand Cru Brand goes beautifully with fish, lobster, scallops, sushi or a white meat.

Style : Dry white wine



Appellation : Alsace Grand Cru Brand

Soil Composition : Granite sand

Grape varieties : Riesling

Age of the vines : 35 years

Method of harvest: Grapes picked and sorted by hand

Vinification : Extraction through pneumatic pressure of whole grapes, slow fermentation under close temperature regulation. Maturation with fine lees takes place over a ten month period after which time the wine is bottled.

This wine carries the organic certification FR-BIO-01.

