



# RIESLING GRAND CRU EICHBERG

Our Riesling Grand Cru Eichberg vineyard is located in the Obergrot lieu-dit. This vineyard has a top soil of clay and an undersoil composed of limestone.

**Tasting notes :** This wine displays concentrated aromas of citrus fruit, banana and yellow fruit. When young, the taste is fresh and crisp with the acidity balanced by a fine structure. The aftertaste is particularly silky and smooth.

**Suggested food pairings :** Our Riesling Grand Cru Eichberg is a perfect match for fish, lobster, scallops, sushi or a white meat.

**Style :** Dry white wine



**Appellation :** Alsace Grand Cru Eichberg

**Soil Composition :** Limestone marl

**Grape varieties :** Riesling

**Age of the vines :** 30 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 over fine lees takes place for ten months after which time the wine is bottled.

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

