



RIESLING

Tasting notes : On the nose, this wine displays floral characteristics together with those of citrus fruit. On the palate, and in addition to being fresh and crisp, this wine has elements of grapefruit and lime. Our "Riesling Tradition" is dry and well balanced, possessed of an attractive minerality and a long finish.

Suggested food pairings : Best enjoyed with fish, seafood, sauerkraut, snails, frogs' legs or poultry cooked in a Riesling sauce.

Style : Dry white wine



Appellation : Alsace

Soil Compostion : Alluvial

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 with fine lees takes place for ten months after which time the wine is bottled.

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

