



Hatschbourg Grand Cru Riesling A.O.C Alsace Grand Cru 2011

❖ Alcohol 13,5 % alc./vol.

❖ Grape varieties Riesling

❖ Terroir Limestone and chalky-clay

❖ Harvesting Handpicked

❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

❖ Tasting Notes

Dry and refined Riesling exhales a sophisticated bouquet with mineral (flint stone), floral and delicate fruit nuances evoking citrus, pine sap and cinnamon notes. This wine sports an attractive intense yellow color that is at once brilliant and limpid. Its nose is strong and opulent underscored by yellow flower and honey aromas. The attack on the palate is silky. Boasting discrete, all the while refreshing acidity, this wine displays well balanced matter with plenty of volume. The finish offers heaps of fat and amplitude. Its profound and refined terroir translates to impressive strength on the finish. Its aromatic persistence is long and quite ample. Notes of acacia flowers and honey come to the fore. This is a wine that can be appreciated now, or later on, as it has the capacity for ageing.

❖ Food Pairing

Hatschbourg Riesling is a good start to a meal when served with salt water fish or cooked shell food. Sumptuous, it is at its best with white meat dishes.

❖ Serving Temperature 10 and 12°C.

❖ Ageing Potential

Can be kept for up to 8 years.



CONTIENT DES SULFITES