Riesling Tradition
A.O.C Alsace
2021

- **Alcohol** 12,5 % 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 produces and an extremely elegant bouquet with various nuances - mineral (flint), floral, with a touch of citrus fruit, pine tree sap and cinnamon.
Pale yellow colour with discreet green tints, shiny and limpid. The nose is fresh, developing lemon aromas with discrete notes evoking white flowers. Frank and sophisticated attack on the palate. It expresses plenty of volume and little by little discretely unveils a beautiful palate of yellow fruit flavours. Derived from noble origins, this is a lively and thirst-quenching wine, thoroughly true to type. Thanks to these qualities, this product was awards a Double Gold Medal of the San Francisco International Wine Competition and a Gold Medal at the Japan International Wine Challenge.

Food Pairing

From a gastronomic point of view, Riesling goes especially well with seafood and white meat: with the finest fish, either grilled or served with a sauce, shell or seafood, oysters, sauerkraut, rooster cooked in Riesling, frogs legs, eels stewed in wine sauce, Baekaoffa and cold cuts.

- **Serving Temperature** Between 10 and 12°C

Ageing Potential

Can be conserved for up to 5 years

CONTIENT DES SULFITES