



Riesling

Tasting

Pale, brilliant golden color. Lively, racy citrus aromas dominated by grapefruit & lemon. Full and pleasant on the palate from the start. Fresh, balanced and deliciously fruity, with elegant citrus aromas and notes of white peach and minerality. Good structure. A harmonious wine between its delicate fruity bouquet, full bodied palate and grand finesse, leaving a long, full finish.

Technical Aspects

Varietal: Riesling

Residual Sugar: 3.9 g/l

Alcohol: 12.5%

Acidity: 3.9 g/l

Appellation: A.O.C. Alsace

Soil: Clay, Limestone

Exposure: Southeast facing slopes influenced by a micro-climate

Harvest: Manual

Acreage: 1.5 ac out of 32 acres in vines, approx. 750 cs annually

Vinification: Pneumatic Press, fermentation in thermo regulated large oak casks or stainless steel. Spontaneous fermentation using indigenous yeasts from the vineyard.

Agricultural Method: Certified Biodynamic by Demeter since 1969 by Ecocert and Organic by Ecocert.



Vins Eugène Meyer

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Accompany

Excellent with any fine vegetarian dish, and light meats, especially fish and shellfish.