



RIESLING 2015

« Vendanges Tardives »

The variety : Coming from the Rhine valley and the Moselle, we can find today Riesling all over the world. It was considered for a long time as king of Alsace wines, and it occupies 23% of the global area. It gives a gastronomic wine and it offers a really nice expression of the soil where it grows up.

Terroir : clay and limestone

Alcohol : 12.8 % vol.

Residual sugar : 61 grammes

Cultural methods : organic culture – organic wine

To keep : 15-20 years

Vinification : Press during 9 hours on pneumatic press. Fermentation in low temperature, with natural yeast.

Tasting :



Gold deep yellow, clear.



The nose is typical : candied fruit, honey.



The wine is remarkable : it is powerfull and complex.

Advices to keep : You can keep a wine if you respect these 3 rules : no light, no temperature variation and constant humidity.

Tasting advices : very nice for the aperitive, it also excels with a lime pie.