



## RIESLING 2018

### « les sens »

*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

*Area* : 1 ha 50

*Cultural methods* : organic culture – organic wine

*Alcohol* : 13 % vol.      *Residual sugar* : 6 grammes

*Keep* : 10 years

*Vinification* : Press during 7 hours on pneumatic press.

Fermentation in low temperature, with natural yeast.

*Tasting* :



Clear yellow, green reflects.



The nose is fine but very complex, with white flowers and acacia aromas.



The palate is right, tonic, with a fresh acidity. The end of the mouth is powerfull.

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

*Tasting advices* : It excels with fish and seafood. Surprising with parmesan.