



Riesling Réserve Particulière AOC Alsace 2018

75 cl

Vinification method of Riesling Réserve Particulière

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring.

Tasting notes of Riesling Réserve Particulière

the Alsace Riesling has a light and shiny gold color. This dry white wine has a nice bouquet with elegant notes of fresh citrus and limetree aromas. Racy and fresh in mouth. The Alsace Riesling is a dry white wine to be served on seafood, shellfish, fish, poultry or white meat. Pairs also well with row fish or marinated fish and is perfect with grilled scallops as well as with sushi, maki and sashimi.

Analytical information of Riesling Réserve Particulière

Grape variety : Riesling
Serve between 8° and 10°C
Residual sugar : 3,3 g/l
Alcohol : 12,4°

Terroir of Riesling Réserve Particulière

Clay and limestone

Aging potential : from 3 to 4 years
