



GRAND CRU WINES

Riesling Grand Cru Schlossberg

Perfect synergy between grape and terroir!



GETTING TO KNOW THE RIESLING GRAND CRU SCHLOSSBERG



2017



Between 8° and 10°C



Riesling

Grand Cru Schlossberg was the first lieu-dit to achieve "Grand Cru" status in Alsace. The vines are planted on hillside terraces, facing due south overlooking Kientzheim and Kaysersberg. The reputation of this terroir owes much to its light, well-drained soils, as well as the granite substrate into which the vines plunge their deep roots. This unique geological profile is reflected in the elegant minerality of the wines produced here.

Tasting notes

Splendid, pale gold colour. The nose, with a certain youthful restraint, opens with fresh fruit aromas led by peach and mirabelle plum. A hint of indulgent sweetness follows, with echoes of marzipan. Full-bodied and lively on the palate, framed by the textured acidity associated with this terroir. A bold structure, softened by the tender aromatic profile. Hints of brioche, while the fresh fruit flavours crescendo to a finish capped off with a dash of candied citrus zest.

Food-wine pairings

Perfect with pan-fried foie gras, and fish or poultry dishes in creamy sauces.

Decanter

