



## RIESLING « Cuvée Jean-Charles »

**Grape variety :** Riesling

**Conditions of growth :** That Riesling is planted in a sandy-granitic soil with low levels of organic material. The vines are medium deep-rooted and every second line is planted with grass to ensure strength and vigour.

**Winemaking method :** The grapes are harvested by hand and the whole berries are pressed pneumatically. Traditional fermentation is through a temperature-controlled process, and ageing takes place in vats.

**Tasting :**

- *Colour :* Crystal-clear, pale yellow, very bright.
- *Nose :* Citrus fruits, pear, pineapple and quince aromas.
- *Mouth :* A first impression fresh and distinguished, with fruity and floral flavours following on with a virile, lingering character.

**Our advice :** This is a traditional Riesling, with great acidity and a silky smooth texture. It is an excellent accompaniment to fish, shellfish and white meat but also to typical Alsatian cuisine such as choucroute and baeckeoffe, or to Sushi.

**Temperature :** Serve chilled between 8-10°C (47-50°F).

**Ageing :** Up to five years.



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