

RIESLING

Cuvée Jean-Charles

Grape Variety : Riesling

Soil: It comes from a sandy, granitic terroir with low humic matter content. The vines' root system, which is of medium depth, gives the wine structure and vigor thanks to the grass cover between each row.

Winemaking: The grapes are hand-harvested, then pressed whole in a pneumatic press. Traditional temperature-controlled fermentation, followed by tangential filtration, carried out according to a rigorous protocol.

Tasting Notes:

- Color: Crystal-clear, with pale yellow hues, very bright.
- Nose: Aromas of citrus, as well as pear, quince, and pineapple.
- Palate: Fresh and elegant on the attack. Harmonious with its balance of fruit and floral notes, this is a robust and persistent wine.

Our recommendations: The character of this Riesling is traditional for this grape variety. The focus in this wine is primarily on its freshness but also on its smoothness. It pairs wonderfully not only with fish and shellfish but also with all Alsatian dishes such as sauerkraut, tourte, baeckeffe, coq, etc. It will also delight the palate when paired with white meat.

Serving temperature: Serve chilled, between 8 and 10°C

Aging potential: Up to 5 years

