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RIESLING
GRAND CRU **FRANKSTEIN**



Grape Variety: Riesling.

Terroir : This wine comes from an exceptional terroir that has been prized since the Middle Ages. The steep, southeast-facing slopes at an elevation of 300 meters catch the sun's rays from the very first hours of the day. The soil consists of granite sand mixed with two types of mica, which allows water to filter through while effectively retaining heat, which is then released back to the vines during the night.

Winemaking: The grapes are hand-harvested and then pressed whole in a pneumatic press. Traditional fermentation under temperature control.

Tasting Notes:

- Color: Pale yellow, with perfect clarity.
- Nose: A lovely freshness, where citrus notes mingle with floral aromas.
- Palate: A harmonious, refined, and complex wine. Floral aromas and a pronounced minerality, marked by a "flinty" character typical of granite terroir. A long, lingering finish.

Our recommendations: This Frankstein Grand Cru will elevate your gourmet dining experience. It pairs beautifully with the finest shellfish and fish, as well as appetizers and refined white meats.

Serving temperature: Serve between 8 and 10 °C.

Aging potential: 5 to 15 years.