



Vorbourg Grand Cru Riesling A.O.C. Alsace Grand Cru 2012

VINIFICATION

Low pressure pressing, winemaking at a controlled temperature. Maturing on fine lees for a period of 4 months. Stocking in stainless steel for 9 months before bottling. Storage in bottles before being released onto the market.

DÉGUSTATION

COLOR: shiny intense gold.

AROMAS: intense, evoking mineral characteristics, spices, vanilla, bitter almond, fruity apple- quince, a zest of grapefruit, roasted notes, gingerbread with honey, black pepper.

PALATE: full and straight forward, balanced, dynamic, plenty of aromatic complexity, with the same notes as those expressed by the nose from the attack through to the finish. Good persistent mineral flavors.

ACCORDS GOURMANDS

It goes well with some sautéed foie gras with grapes, shellfish (grilled lobster, roasted shrimp with spices) and cheese (fourme d'Ambert cheese.)

CÉPAGE

Riesling

DEGRÉ D'ALCOOL

12,5% alc./vol.

TERROIR

Made up of calcareous sandstone, the dry and well drained soil is adapted to the production of strong wines with floral notes, underscored by finesse and freshness. Situated in the southern part of the winegrowing area of Alsace, Grand Cru Vorbourg (= Vosges Mountains) boasts one of the driest climates within this region, as it is protected by the Petit and the Grand Ballon.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 10 or 15 years.