



### Château de Riquewihr Grand Cru Schoenenbourg Riesling A.O.C. Alsace Grand Cru

2010

#### 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 : bright, intense golden yellow.

AROMAS: refined, rich, complex notes of apricot, yellow and white fruit, refined spices such as curry and saffron, ginger and jammy zests, joined by a hint of incense.

PALATE: ample and chiseled, harmonious, nice well melted palate, lively and spicy on the finish.

#### ACCORDS GOURMANDS

It goes well for kitchen of the world such as duck-coriander nems, chicken-flavored ginger, fresh water fish in a creamy curry sauce, goes well with cheese: Swiss and blue veined cheese.

#### CÉPAGE

Riesling

#### DEGRÉ D'ALCOOL

14% alc./vol.

#### TERROIR

Marly-clay, on conglomerates of sand from the quaternary era, all of which are situated on a bedrock of gypsum.

#### VENDANGE

Exclusively hand-picked harvest.

#### SERVICE

10 to 12°C

#### CONSERVATION

Can be conserved for up to 15 or 20 years.