



Clos Château d'Isenbourg Riesling "Les Tommeries"

A.O.C. Alsace

2020

WINEMAKING

We proceed to a low pressure pressing with whole grapes and a temperature controlled vinification... The maturing lasts about 4 months on fine lees followed by a filtration. The wine is then stored in stainless steel vats for a few months before bottling.

TASTING NOTES

Color : Limpid and luminous, pronounced golden robe.

Aromas : Intense, highly typical, mineral, with smoked, salty and iodine notes, a hint of bergamot, and grey pepper.

Palate : Good balance between the mineral notes and freshness, straight forward, persistent pepper on the finish.

FOOD PAIRING

Pairing: From gastronomic point of view, Riesling goes especially well with seafood and white meat: pike quenelles, stir-fried scallops, eels stewed in wine sauce, oven baked oysters, seafood platter, frogs legs and rooster cooked in Riesling.

GRAPE VARIETIES

Riesling

ALCOHOL

alc 12,5% vol.

TERROIR

The first terrace and the plateau are made up of silty chalky-clay, slightly limestone soil. The other terraces are composed of a chalky-clay siliceous soil, with a touch of alkaline.

HARVESTING

Exclusively manual.

SERVING TEMPERATURE

10 to 12 °C

AGEING POTENTIAL

5 to 7 years

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