



### Riesling Grand Cru Schoenenbourg Vendanges

Tardives A.O.C. Alsace

2004



#### 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 :** Strong golden color, silver meniscus.  
**AROMAS :** Mineral aromas, white flesed fruit (apple/pear), grey pepper, a hint of bergamot.  
**PALATE :** Suave palate, underscored by good acidity, mineral on the finish.

#### ACCORDS GOURMANDS

It can be drink in appetizers but also it goes very well with exotic cuisine such as thai cooking, sweet and sour dishes, chicken breast with mild curry, pork stir fry with prunes, tajine, Rocamadour cheese.

#### CÉPAGE

Riesling

#### DÉGRÉ D'ALCOOL

12% alc./vol.

#### TERROIR

Marl and calcareous (gypsum) soil from the Schoenenbourg (Keuper).

#### VENDANGE

Exclusively hand-picked harvest.

#### SERVICE

8 to 10°C

#### CONSERVATION

Can be conserved for up to 10-15 years.

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