



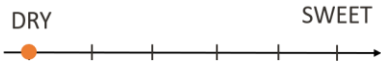
RIESLING

LIEU-DIT PARTERGARTEN

Serving temperature: **8 to 10°C (46 to 50°F)** Alcohol content: **13%Alc.**

Keeping potential: **2-5 years**

Residual sugars: **5g/L approx.**

Sweetness: 

Appellation: **AOC Alsace Lieu-dit**

IDENTITY

The lieu-dit (locality) of Patergarten is situated in the heart of the Kaysersberg valley, in the Colmar area. This alluvial terroir with sandy-clay soil is eminently suited to Riesling.

ON TASTING

Pale yellow in colour with golden glints.

Intense nose with exuberant aromas. Initial notes of honey and white flowers lead into ripe fruit: apricot, Siracusa lemon, etc.

The mouth is fresh yet rich. Crafted from grapes picked at optimum ripeness, it is an expressive and generous wine that will enhance the finest dishes.

FOOD & WINE PAIRING

It will go perfectly with grilled oily fish (in particular swordfish and tuna) and seafood such as scallops and langoustines.



la magie des terroirs