

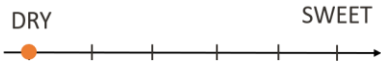


## RIESLING RESERVE

Serving temperature: **8 to 10°C (46 to 50°F)** Alcohol content: **12.5%Alc.**

Keeping potential: **0-2 years**

Residual sugars: **4g/L approx.**

Sweetness:  DRY ————— SWEET

Appellation: **AOC Alsace**

### IDENTITY

Riesling is the ultimate Rhineland grape variety. It offers a great diversity of wines, recognized as being some of world's best whites.

### ON TASTING

Light-yellow in colour.

Its nose is intense, with citrus flavours combined with a hint of minerality bringing out great complexity.

The palate is highly elegant and is characteristic of a well-matured Riesling. This maturity is enhanced by a neat and well-balanced acidity. Some buttery notes also appear on the palate, mingling with the mineral aromas and giving this wine powerful aromatic complexity.

### FOOD & WINE PAIRING

Ideal with mixed salads, it makes a perfect partner for grilled prawns, fish in sauce and grilled poultry.



*la magie des terroirs*