



RIESLING

GRAND CRU SCHLOSSBERG

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

Keeping potential: **5-8 years**

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

Sweetness: 

Appellation: **AOC Alsace Grand Cru**

IDENTITY

Grand Cru Schlossberg was the first terroir to be classified as a Grand Cru in Alsace. It lies on a hillside facing due south between Kientzheim and Kaysersberg. It owes its reputation to the geological profile of the substrate, made up of granite rock and loamy sand.

ON TASTING

Yellow with golden glints.

The nose is youthful, with initial notes of grapefruit and elegant flowery notes.

This wine calls out to be enjoyed, with its complex aromas of peach and strawberry. The wine is full-bodied and powerful, with a beautifully even and mineral structure and a persistent finish. A perfect complement for gourmet meals, this wine can be left to mature in the cellar.

FOOD & WINE PAIRING

A perfect match for fish, whether grilled or in sauce, and other seafood.



la magie des terroirs