



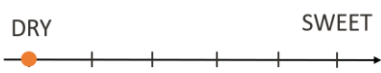
## RIESLING

### 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:  DRY ————— SWEET

Appellation: **AOC Alsace Grand Cru**

#### IDENTITY

Grand Cru Schlossberg was the first lieu-dit to achieve Grand Cru status in Alsace. The vines are planted on hillside terraces, facing due south overlooking Kientzheim and Kaysersberg. The reputation of this terroir owes much to its light, well-drained soils, and to the granite substrate into which the vines plunge their deep roots. This unique geological profile is reflected in the elegant minerality and aromatic complexity of the wines produced here.

#### ON TASTING

A beautifully clear and bright pale gold in colour, enhanced with green glints.

The nose, with a certain youthful restraint, opens with fresh fruit aromas led by peach and mirabelle plum. A hint of indulgent sweetness follows, with echoes of marzipan.

Full-bodied and lively on the palate, underpinned by the textured acidity associated with this terroir. A taut structure, softened by the tender aromatic profile. Hints of brioche, with fruit-driven flavour capped by a dash of candied citrus zest.

#### FOOD & WINE PAIRING

This wine is a perfect match for grilled line-caught fish, or scallops with cream and saffron. It is also superb with lemon roast chicken. And why not try it with goat's cheese?



*la magie des terroirs*

