

RIESLING

Cuvée Jean-Charles

Conditions of growth: That Riesling is planted in a sandy-granitic soil with low levels of organic material. The vines are medium deep-rooted, and every second line is planted with grass to ensure strength and vigour.

Winemaking method: The grapes are harvested by hand and the whole berries are pressed pneumatically. Traditional fermentation is through a temperature-controlled process, and ageing takes place in vats.

Tasting:

- *Colour* : Crystal-clear, pale yellow, very bright.
- *Nose* : Citrus fruits, pear, pineapple and quince aromas.
- *Mouth* : A first impression fresh and distinguished, with fruity and floral flavours following on with a virile, lingering character.

Our advice: This is a traditional Riesling, with great acidity and a silky smooth texture. It is an excellent accompaniment to fish, shellfish and white meat but also to typical Alsatian cuisine such as choucroute and baeckeoffe, or to Sushi.

Temperature: Serve chilled between 8-10°C (47-50°F).

Ageing: Up to five years.

