

## RIESLING GRAND CRU MUENCHBERG

**Conditions of growth:** This wine comes from area exploited by monks since the 12th century. On a south-facing hillside, it benefits from a unique microclimate. The soil and subsoil derive from 500 million year-old sediments, the pink color of which are the result of the decomposition of sandstones and volcanic deposits.

**Winemaking method:** The grapes are harvested by hand and the whole berries are pressed pneumatically. Traditional fermentation is through a temperature-controlled process whilst maintaining fine sediments to preserve flavour and roundness.

### Tasting:

- *Colour* : Perfectly clear golden yellow.
- *Nose* : Fine, light and delightfully fresh, with floral notes.
- *Mouth* : A robust and voluptuous wine with a taste that lingers. Aromas of fruits and flowers combined with hints of dill and rosemary. The fine, smoky character is typical of a wine, which retains its fine sediment.

**Our advice:** This Grand Cru Muenchberg goes perfectly well with sophisticated delicacies. It is wonderful with fish sauces, as well as with entrées and high-quality white meats.

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

**Ageing:** From 5 to 15 years.

