

· SOPHIE SCHAAL ·

ALSACE-RIESLING

"It is a truly vibrant wine that I like to pour as "welcome drink" for my friends. It is a palate pleaser for the aperitif but also the best companion to start a diner."

A.O.C. ALSACE

VINEYARD: Alsace geology is a like a mosaic, from granite to limestone along with clay, shale, and sandstone. This large patchwork of terroirs is absolutely ideal for Riesling to happily flourish. The terroir imprint bestows extra character and soul to Alsace wines, which are both unique and complex.

CELLAR: The grapes are picked by hand before being pressed whole bunch. Following a long and soft pressing the juice is transferred to tank for gentle static settling. The slow, cool, natural fermentation can last up to three months, followed by few months of ageing. All these details help us reflect and preserve the "sense of place"

TASTING

APPEARANCE: Pale straw in appearance with green hues and a brilliant clarity.

NOSE: Intensely focused, orange blossom, fresh lime and tropical fruits.

PALATE: A classic Alsace Riesling, brimming with bright citrus notes, lemon curd and crisp green apple, accompanied by slate-like minerality and refreshing natural acidity.

FOOD & WINE

On its own, Riesling is a mouth-watering aperitif, especially on a bright summer's day. The 'zing' of Riesling is a delightful complement to the fresh flavors of seafood, shellfish and white fish, and enhances citrus or garlic-based sauces.

