



Alsace, Domaine Charles Frey, Riesling - Granite, AOC Alsace, White

AOC Alsace, Alsace, France

Pioneer of Organic Agriculture and Biodynamics in Alsace, the Charles Frey Estate has 14 hectares of property and is located in the village of Dambach-la-Ville. A family history that goes back to the 18th century and continues with the recent arrival of Julien and Thiébaud, the sons of Dominique Frey. The Frey estate can rely on remarkable terroirs such as Frauenberg, Victoriasberg, Grand Cru Frankstein or Blettig.

TERROIR

From plots located just under the slopes of Dambach la ville, with a purely sandy-granitic soil.

WINEMAKING

Whole grape pressing, indigenous yeasts, slow fermentation.

Yield: 50hl/ha.

AGEING

Aged 8 months on fine lees in casks.

VARIETAL

Riesling 100%

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Expressive nose on floral (elderberry) and citrus (bergamot) notes, slight mineral side, which will only increase with time. A fresh wine, balanced and long in the mouth.

FOOD PAIRINGS

It will go perfectly with your aperitifs, mixed salads, quiches, light cheese.

REVIEWS AND AWARDS



89/100

"Mellow but fresh red apple plays on the nose of this wine. The palate continues the theme with notions of creamy, ripe but fresh red apple flesh. The finish is rounded, juicy and dry."

Wine Enthusiast







