



Vignobles d'Alsace

BRUNO LAFON
wine selection

Alsace, Domaine Pierre Henri Ginglinger, Riesling, AOC Alsace Grand Cru Hengst, Blanc

AOC Alsace Grand Cru Hengst, Alsace, France

Established in the old town of Eguisheim, south of Colmar, this family estate whose origins date back to 1610 is located in a house dating back to 1684. Mathieu Ginglinger, who succeeded his father Pierre-Henri in 2003, runs the estate organically (certified in 2004). After acquiring vineyards at the southern end of the Route des Vins, he now has 15 ha, with parcels in 3 grands crus.

PRESENTATION

The Hengst Grand Cru covers 53 hectares. Its rounded prominent hilltop overlooks the locality of Wintzenheim. The Grand Cru is located on the hillside with mainly east exposure. Its centre forms a basin like an amphitheatre. The slopes are variable: very steep in the middle of the hillside, less steep towards the top and pans out near the base. The vineyards are terraced out between 270 and 360m.

TERROIR

Between 270 and 360m above sea level, with south and southeast exposure. Marl, limestone and sandstone.

HARVEST

Hand-harvested at optimum ripeness.

WINEMAKING

Pressed in whole clusters.

Fermented in the cellar for several months.

AGEING

Aged on fine lees until bottling.

VARIETAL

Riesling 100%

13.5 % VOL.

TECHNICAL DATA

Residual Sugar: 1.90 g/l

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Beautiful golden reflections stand out well when you see this Riesling. On the nose, a beautiful minerality marked by hints of gunflint. On the palate, the fruitiness stands out, while the acidity leaves a long finish.

FOOD PAIRINGS

Enjoy without moderation with fish in sauce and white meats, either nature or in sauce, chicken vol-au-vents, tarts flambees.

