



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Pierre Henri Ginglinger, Ollwiller - Riesling, AOC Alsace Grand Cru, White AOC Alsace Grand Cru, 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

Issued from the terroir of Ollwiller : On the Wuenheim ban, from conglomerates and marls of the Oligocene, reddish sandy-clay, sometimes heavier on the marls, are discovered more sandy and thicker in the colluvium areas.

### WINEMAKING

The entire production is harvested by hand to preserve the authenticity, conviviality and above all the quality of the harvest. The pressings are carried out in whole harvests, then the musts are transferred to the tuns for the alcoholic fermentation with a control of the temperature (15-20°C). Afterwards, the wine is matured on fine lees in the same tuns, as well as a light filtration before bottling.

Dry wine - Residual sugar : 1.80 g/l

### VARIETAL

13.5 % VOL.

Riesling 100%

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years, 5 to 10 years

### TASTING

The robe is a brilliant yellow with green reflections that already underline its characteristic freshness. Its bouquet of great finesse reveals subtle fruity aromas (lemon, lemongrass, grapefruit, peach, pear, stewed fruits...) and floral aromas (white flowers, lime blossom, white nettle...). This wine is dry, the mid-palate being marked by fullness and "fatness" but it keeps a very nice and lively acidity, which makes it a harmonious wine. Their taste of terroir takes fullness after two to three years of keeping.

### FOOD PAIRINGS

To be consumed without moderation with fish in sauce and white meats au naturel or in sauces.

