

ALSACE
FAMILLE HAULLER

LA CAVE DU TONNELIER

•1776•



Louis Hauller - Alsace - Riesling Grand Cru Frankstein

AOP Alsace Grand Cru Frankstein, Alsace, France

A wonderful dry and complex Riesling, made on the Grand Cru Frankstein, one of the most famous Grand Cru in Alsace

PRESENTATION

Riesling is the Rhineland's ultimate varietal and the Rhine Valley is recognized the world over as its birthplace.

Riesling lovers will love this Riesling made on a granit soil, dry, crispy with a good length.

TERROIR

Granit soil - Perfect for Riesling lovers

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

Yields : 50hl / ha

100% hand picked harvest

WINEMAKING

This Riesling has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Riesling 100%

12 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

To serve between : 8° and 10°C

You can keep it between : 5 to 10 years

It is a wine that can improve in bottle over several decades.

TASTING

Appearance : Pale yellow in colour, with bright green tinges that emphasize its characteristic freshness.

Nose : The bouquet is elegant and racy, with delicate fruity aromas (lemon, grapefruit, pear, stewed fruits...) and flowers (white flowers). It also offers aromas of anise and liquorice. As it evolves, our Riesling is unique thanks to our granit soil, it develops mineral aromas (gun powder, flint, mint, etc.).

Palate : This dry wine displays great vertical structure. It is characterized by intense freshness that can be appreciated from start to finish, whilst the mid-palate is defined by opulence and richness. The body, both racy and delicately fruity, makes this wine an ideal partner for haute cuisine.

FOOD PAIRINGS

Riesling is an excellent food wine. In addition to pairing naturally with traditional Alsace dishes such as Choucroute and pork-based dishes, it has a natural affinity with fish and shellfish, such as scallops, almost iodene flavours of the sea. It is also delicious with poultry, white meats and even goat's cheese.

