

Louis Hauller Grand Cru Muenchberg

AOC Alsace Grand Cru, Alsace, France

A powerful Riesling, coming straight from the Grand Cru Muenchberg in Nothalten, one of the only volcanic terroir in France !

PRESENTATION

This Riesling comes from a unique terroir of volcanic stones and sandstones. He is complex and deep. Produced in a very limited quantity, he is the alliance of finesse and power.

TERROIR

Volcanic stones and sandstones

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%

12,5 % 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

TASTING

Appearance : Deep yellow in colour, with bright gold tinges that emphasize its characteristic intensity.

Nose : The bouquet is elegant and racy, with delicate fruity aromas (lemon, grapefruit, pear, stewed fruits...) and flowers (white flowers). As it evolves, this Riesling Signature is unique thanks to the complexity of the terroir, 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.

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
flûte Alsace	750		3545460003705	3545460003767

