

- Since 1776 -
HAULLER Frères
 Alsace Wines



HAULLER Frères, "W" , AOP Alsace, Blanc
 AOP Alsace, Alsace, France

Dry - Noble - Elegant

PRESENTATION

This Riesling comes from a unique terroir of granit. He is complex, crisp and elegant. Produced in a very limited quantity, he is the alliance of finesse and purity.

LOCATION

320m above the village of Blienschwiller, the Grand Cru Winzenberg means literally "vines garden", a beautiful place for an amazing terroir

TERROIR

The homogeneous terroir of Winzenberg is composed of a two-mica and siliceous granite, relatively rich in quartz and not very deep, between 30 and 50 cm.

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

Yields : 40hl / 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

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

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

750

3545469000309

3545469000361

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



GCLRCÉ