

- Since 1776 -
HAULLER Frères
Alsace Wines



HAULLER Frères, " Fronholz ", AOP Alsace, Blanc

AOP Alsace, Alsace, France

Dry - Noble - Elegant

PRESENTATION

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

LOCATION

Perched at the top of the Epfig hill, it stands out thanks to its south-west and south-facing exposure—quite rare in Alsace—and enjoys extended sunshine throughout the day.

TERROIR

The quartz and calcareous sand soils are light, shallow, and highly draining, but the presence of clay and marl in the subsoil gives the wine a beautiful balance between energy and density, finesse and power.

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

