





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

AOC Alsace Grand Cru Ollwiller, 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**

Nestled in southern Alsace and neighbour to the Rangen Grand Cru, Ollwiller is also situated on the Thann geological fault mosaic. These are the only two terroirs belonging to this fault. Exposed south-east, the Ollwiller Grand Cru also benefits from intense sunshine which the soils and grapes adore.

#### **TERROIR**

In the Wuenheim area, conglomerates and marl from the Oligocene, reddish sandy-clay, sometimes heavier on the marl, are found to be sandier and thicker in areas of colluvium.

#### **HARVEST**

Hand-harvested at optimum ripeness.

#### WINEMAKING

Pressed in whole clusters. Fermented in the cellar for several months.

## **AGEING**

Aged on fine lees until bottling.

#### VARIETAL

Riesling 100%

13.5 % VOL.

#### **TECHNICAL DATA**

Residual Sugar: 1.65 g/l

### AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

Its brilliant yellow color with green highlights already underlines its characteristic freshness. The delicate bouquet reveals subtle fruity aromas (lemon, lemongrass, grapefruit, peach, pear, stewed fruit...) and floral aromas (white flowers, lime blossom, white nettle...). This is a dry wine, with a fullbodied, "fat" mid-palate that retains a lovely, lively acidity, making it a harmonious wine.

#### **FOOD PAIRINGS**

Enjoy without moderation with fish in sauce and white meats, either nature or in sauce.



