



RIESLING Grand Cru MUENCHBERG 2019

AOC Alsace Grand Cru Muenchberg, Alsace, France

RIESLING Grand Cru MUENCHBERG from our Empreinte range. Born on the sandstone-volcanic slopes of the Grand Cru MUENCHBERG, this fresh Riesling offers a beautiful salinity and minerality.

THE VINTAGE

2019 the vintage of all elegance.

This Riesling offers us a racy, structured, expressive vintage with a very precise finish.

LOCATION

The terroir of this renowned Grand Cru of Nothalten is sheltered from rain and western winds by the Ungersberg. Its shape follows the curves of a crescent to better welcome and retain the sun. It benefits from a unique microclimate on its 17,70 ha, which allows a concentration of sugar in the grapes. This gives a full-bodied, very fruity and rich wine. Riesling is the preferred grape variety.

TERROIR

The terroir of this renowned Grand Cru of MUENCHBERG is a sandstone-volcanic terroir, with quartz faults. One finds notes of candied citrus fruits in the wines from this great terroir, with a very fine and delicate acidity, which will evolve with time to express minerality and salinity.

IN THE VINEYARD

Yields limited to 50 hl/ha

WINEMAKING

Fermentation in 2 stages: first blocked at the arrival of winter then the fermentation resumed spontaneously with the beautiful days of spring 2020.

AGEING

Long fermentation and aging on fine lees in stainless steel tanks. Bottling at the end of July 2020.

14 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 50 hL/ha

Residual Sugar: 2,4 g/l

SERVING

Serve between 8°C and 10°C.

AGEING POTENTIAL

5 to 10 years



TASTING

Floral and fruity notes.

Its verticality gives length in mouth while having body and a great amplitude.

Salinity and beautiful minerality; acidic finesse with length.

FOOD PAIRINGS

Pair with appetizers from the sea, grilled sea bream, fish sauerkraut or white meats.

