

## 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.

