



RIESLING Cuvée "M" 2015

AOC Alsace, Alsace, France

Riesling Cuvée "M" 2015 (Vendanges Tardives style) from our L'Empreinte range. A well-structured, powerful and racy wine, typical of Riesling. The concentration of sugars in the berries by the action of botrytis gives this wine a unique character.

PRESENTATION

This wine expresses the minerality of its terroir due to the evolution of the aromas and the structure of the wine. The "vendange tardive" (late harvest) is obtained by harvesting over-ripe grapes several weeks after the usual harvest, depending on the climatic conditions of the vintage.

THE VINTAGE

2015, an early vintage of great heat and concentration of sugars.
We have realized a very high level of Late Harvest

LOCATION

This cuvée comes from a single parcel located in the Grand Cru Muenchberg in the commune of Nothalten.
The soil, composed of decomposing sandstone-volcanic rock, is very poor and draining. The vine must develop its root system in depth in order to survive.
The minerals present in the subsoil give the vine the necessary elements for its development. The grapes that come from this soil fully express the complexity of the terroir: power, salinity, with a very fine and sharp acidity.

TERROIR

The late harvest is produced in very small quantities on our best terroirs. The grapes are overripe and concentrated by botrytis (noble rot). All the work upstream allows us to elaborate this cuvée which combines power, complexity and finesse.

IN THE VINEYARD

Very short pruning with double guillotine
Disbudding in May
Very low yields around 30 hL/ha

WINEMAKING

Whole bunch pressing for 6 to 7 hours to extract all the aromas and sugars present in the grapes.
Cold settling for 36 hours and then fermentation by the action of indigenous yeasts from the terroir.

AGEING

A few months in stainless steel tanks to keep all the freshness before bottling.

12,5 % VOL.

Contains sulphites. Does not contain egg or egg products.
Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 2000
Yield: 30 hL/ha
Age of vines: 25 years old
Residual Sugar: 60 g/l



SERVING

Serving temperature 8 to 10°C

AGEING POTENTIAL

5 to 10 years

TASTING

Ample and rich mouth, golden yellow color, beautiful nose very typical with beautiful notes of overripeness.

FOOD PAIRINGS

Ideal for the aperitif. Accompanies perfectly the foie gras.

