



## Goldert Grand Cru Riesling A.O.C Alsace Grand Cru 2014

- ❖ Alcohol 12.5°
- ❖ Grape varieties Riesling
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

### ❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

### ❖ Tasting Notes

Dry and elegant Riesling offers a highly refined bouquet with mineral notes (flint stone), floral and slightly fruity aromas (citrus), pine tree sap and cinnamon. This shiny and limpid wine is a pale golden color with discreet green tints. Its refined nose is already very expressive. It unveils subtle citrus aromas underscored by firm mineral notes, characteristic of its terroir of origin. A frank and refined attack on the palate is followed by rich and elegant matter with plenty of finesse and good balance. Ripened aromas of yellow fruit come to the fore. Very fat, this Grand Cru expresses strength progressively revealed by the palate. The very lengthy finish develops mineral style aromas and pleasant freshness.

### ❖ Food Pairing

Goldert Grand Cru Riesling offers the perfect start to a meal when served with frog's legs as well as raw, marinated or smoked salmon. Sumptuous, this wine is at its best with refined fish, either grilled or served with sauce, with shellfish, seafood or oysters. Dare to try more original combinations with this Goldert Grand Cru Riesling such as poultry dishes, partridge with cabbage, white meat either roasted or served with a creamy sauce.

### ❖ Serving Temperature Between 10 and 12°C

### ❖ Ageing Potential

Can be conserved for 5 and 10 years old.



CONTIENANT DES SULFITES