



Riesling "Cuvée Jupiter" A.O.C. Alsace 2016

❖ Awards



❖ Alcohol

12,5 % alc./vol.

❖ Grape varieties

Riesling.

❖ Terroir

Limestone and chalky clay.

❖ Harvesting

Handpicked

❖ Winemaking

Direct gentle pneumatic pressing (use of vertical drains to ensure top quality juice), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Maturing on 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 characteristics.

This shiny and limpid wine is a pale yellow colour with light green tints. It boasts a very fresh nose, developing mineral-style aromas. Some citrus notes (lemon, orange, grapefruit) complete its aromatic expression. Refined, this is a lively and thirst-quenching wine, true to its grape variety of origin. The attack on the palate is frank and refined. It gently develops an impressive array of aromas (white flowers) with a well-structured base as well as plenty of volume and character. Perfectly well-balanced, this Riesling is very persistent on the finish with a pleasant mineral note mixed with white flowers.

❖ Food Pairing

From a gastronomic view, Riesling goes especially well with seafood and white meat: refined grilled fish or served with a sauce, shellfish and



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ALSACE FRANCE

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seafood, oysters, sauerkraut, cock stewed in Riesling, winegrowers pie, frog's legs, eel stew, Baekaoffa and cold cuts.

❖ Serving Temperature 10 and 12°C

❖ Ageing Potential

Can be kept for up to 5 years.



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