Riesling Grand Cru Zinnkoepfle
A.O.C Alsace Grand Cru
2017

- **Alcohol** 12% alc./vol.
- **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 refined Riesling exhales a sophisticated bouquet with mineral (flint stone), floral and delicate fruit nuances evoking citrus, pine sap and cinnamon notes. Its pale yellow color is at once brilliant and limpid. Its refined nose, offering good freshness and elegant finesse is lively with plenty of personality. Floral aromas come to the fore with some citrus notes. The attack on the palate is refined. However, the frank acidity remains elegant and subtle. This is a strong wine with good balance and heaps of volume. Lemon and lime are expressive on the palate with lots of amplitude and good length. This is a rich wine with character. It has great ageing potential and admirably expresses its terroir of origin on the finish (vivacious limestone).

Food Pairing

The Zinnkoepfle Riesling is the perfect start to a meal when served with refined fresh water fish, premium quality salt water fish, seafood or shell fish. It also pairs well with raw, mildly marinated or poached fish, served with a creamy citrus sauce. You can also dare to try Zinnkoepfle Riesling with marinated or stewed meat, served with vegetables or fruit.

- **Serving Temperature** Between 10 and 12°C

Ageing Potential

Can be kept for up to 7 years.

CONTIENT DES SULFITES