



Riesling 2022

Archetypal dry wine, with delicate fruity and mineral notes, light in mouth with a fine acidity.



Appellation wine : AOC ALSACE

Grape variety : Riesling

Service temperature : 8 - 10°C

Time to keep : 3 - 5 years

Tasting :

The nose is fine, delicate and discreet with lemon and grapefruit aromas. The attack in mouth is fresh with mineral and lemony notes. This archetypal dry and lively wine presents a beautiful freshness on the palate with a lot of apleness and character.

Served with:

Shellfish and fishes White meat and sauerkraut Goat cheese

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