



## 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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