



## 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

DOMAINE NICOLLET GÉRARD & FILS

33 rue de la Vallée

68570 SOULTZMATT

Tel. : 03.89.47.03.90 Site : [www.vins-nicollet.fr](http://www.vins-nicollet.fr) E-mail : [vinsnicollet@wanadoo.fr](mailto:vinsnicollet@wanadoo.fr)

N° SIRET : 41 47 28006 00019