

RIESLING ALSACE VENDANGES TARDIVES (50CL)

AOC ALSACE

Nose with aromas of candied fruit, ample and rich mouth. It is a mineral and complex wine: a late harvest with finesse.



Food Pairing	Aperitif, pan-fried foie gras, smoked fish, desserts or simply for pleasure.
Designation	AOC Alsace
Grapes Varieties	Riesling
Capacity	50 cl
Ageing	8 years and more
Millesime	2015
Soil	Marno clay-limestone
Location	Beblenheim
Sweetness	Sweet
Service	10°C to 12°C
Harvest	Manual after over-ripening the grapes.
Vinification	Traditional in white with controlled fermentation temperatures then aged for 18 months in the cellar, including a minimum of 10 months in the bottle.
Acidity (H₂SO₄)	4.19 g/L
Ancohol Volume	13.50°
Residual Sugar	37.00 g/L