

BONHEURS D'ALSACE

DOMAINE

# RIEFLÉ

VIGNERONS 1609

## GRAND CRU RIESLING 2014 CERTIFIED ORGANIC AOC ALSACE

STEINERT LITERALLY REFERS TO THE STONY NATURE OF THE TERROIR. IT LIES OPPOSITE THE ALSACE PLAIN, THE RHINE AND THE BLACK FOREST AND FACES TOWARDS THE RISING SUN. THE HARD, HOMOGENEOUS, DRY AND FILTERING SOIL SITS DIRECTLY ON THE OOLITHIC LIMESTONE BEDROCK WHICH IS PARTIALLY VISIBLE ON THE SURFACE. OOLITES ARE SMALL SPHERICAL GRAINS, SHAPED LIKE FISH EGGS THAT WERE FORMED ON THE SURFACE OF THE ROCKS BY MARINE MICROFOSSILS. WINES FROM THE STEINERT VINEYARDS ARE CHARACTERIZED BY THEIR POWERFUL STRUCTURE COMBINED WITH A SUBTLE FINESSE AND UNDERLYING MENTHOL NOTES

TASTING NOTES: THIS 2014 GRAND CRU STEINERT RIESLING OPENS WITH PLEASANT HERBAL AND LEMONY AROMAS ALONG WITH YELLOW STONE FRUIT FLAVORS AND A TOUCH OF HONEY AND CARAMEL. IT IS DULL-BODIED, INTENSE AND JUICY, WITH WHITE NECTARINES AND SOME DRIED AND CANDIED FRUIT FLAVORS ON THE PALATE. THIS DRY, VERY MINERAL AND FIRMLY STRUCTURED WINE HAS GOOD SIGN FOR AN EXCELLENT AGING POTENTIAL AND FURTHER DEVELOPMENT.

PAIRING: THIS WINE IS IDEAL FOR DISHES THAT REQUIRE A DRY YET POWERFUL WINE. TRY WITH SOLE, SEABASS OR JOHN DORY, IN LEMON OR BEURRE BLANC SAUCE, OR LOBSTER.

SERVE BETWEEN 50 AND 54°F.

ANALYSIS  
ALCOHOL: 12%  
RESIDUAL SUGAR: 8 G/L  
TARTARIC ACID: 9.6 G/L

