GRANDS VINS D'ALSACE



RIESLING Lieu-Dit BURG 2016 **ORGANIC WINE**



Appellation

AOC Alsace

Grape Variety / Age of The Vines

100% Riesling / 30 years on average

Ageing

5 to 7 years

Tasting notes

Eye: golden-yellow colour.

Nose: expressive, open with a nice intensity displaying smoky aromas, grapefruit, lime and white pepper.

Mouth: lively and fresh attack, very pleasant and rich in the mouth, delicate. Retroolfaction of good intensity on citrus fruits and pepper notes. Wine that is expressed in delicacy and finesse.

Food & Wine

This wine can be served with any delicious gourmet dishes such as fatty fishes, seafood, quiches with cheese.

Origin

Single vineyard "Burg" is oriented full South, composed by heavy soils, mainly marls. Climate is rather hot since it is well protected at the end of the valley!

Vintage

After the dry summer and autumn of 2015, the first half of this year was marked by heavy precipitation. This phenomenon linked to low spring temperatures highly retarded the vegetative cycle. Happily, those temperatures increased around the beginning of May, which allowed a vegetative cycle rebound. Given this surrounding humidity, the threat of mildew was palpable in the whole vineyard.

Flowering started in mid-June and lasted approximately 15 days in rather difficult conditions as a result of persisting rainfalls and temperatures which were far below normal for the season.

Even though July was also dominated by water, a warm and dry weather settled from the beginning of August. The vineyard also experienced a heatwave during the second half of August. Those high temperatures allowed to maintain very satisfying sanitary conditions. Producers were able to notice that maturities pursued their evolutions in a positive way with interesting acidity levels and most importantly, in an optimum sanitary state.



Alcohol content: 12°68 \to Residual sugars: 4.19 g/L \to Total acidity: 7.2 g/L Bottles produced: 7 333 bottles S Harvest date: 20th of October, 2016