

# Xavier Flouret™

## Kavalier 2013



WINEMAKER  
WINERY  
APPELLATION  
COUNTRY  
GRAPE VARIETAL

Johannes Selbach  
Weingut Selbach-Oster  
Mosel-Saar-Ruwer  
Germany  
Riesling

### HISTORY

At Weingut Selbach-Oster, the family has been growing vines since 1661 and Riesling is now planted on 20 hectares. The Selbach-Oster vineyards are located on some of the best land in the heart of the Mosel wine country called “Mittelmosel”.

### TERROIR

The soil is made of finely weathered slate and vine is grown on steep, south facing mountain slopes that face the Mosel River.

### VITICULTURE & VINIFICATION

More than half of the vineyards are still planted with very old, ungrafted vines, yielding a very concentrated fruit from small berries. Average yield is 63 hecto-liters per hectare. The wines undergo a cold, slow fermentation and stay on the lees for an extended period of time. 55% of the grapes are fermented in the traditional 1000 liter “Fuder” barrel made from German old oak. The balance is fermented in stainless steel tanks and a small portion in fiberglass tanks.

### AGING

Wines age in stainless steel tanks.

### VINTAGE

2013 was a very cool year. Late budbreak, late flowering and a relatively cool June, followed by a very hot and dry July as well as the first half of August. The second half of August and the month of September brought a mixed weather with some nice, sunny days and some gray ones. Temperatures in the lower 20°C. The harvest started on the 2nd weekend of October. The grapes were ripe, but not super ripe, with firm flesh and excellent acidity level - perfect conditions to make crisp, mouthwatering Kabinett.

### STYLE

Eye: Bright gold green

Nose: Fragrant bouquet hinting of aromatic apples and a touch of smokiness

Palate: 2013 brought excellent true-to-type Kabinett wines which show flavours of fresh herbs, apples, citrus and stony minerality while being delicate pleasure at the same time. 2013 Riesling Kabinett will provide enjoyment for a dozen more years.

### FOOD PAIRING

A very versatile dry wine to sip alone as well as with a wide array of food, especially fresh water fish and other delicacies from the ocean. Great with smoked meat such as ham and sausages.

### WHEN TO DRINK

Now and up to 6 years, all year long

### TECHNICALS

Alcohol: 14.0%, Total acidity: 6.2 g/l, PH: 3.2, Residual sugar: 8.0 g/l

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