

## RIESLING GRAND CRU FRANKSTEIN

**Conditions of growth :** These vines are planted in an exceptional soil at an altitude of 300 metres (900 feet) on a southeast-facing hillside, coveted since the Middle Ages, called Frankstein, where the steepness and south-easterly aspect ensure constant sun. The soil is covered by granite 'two micas', which allows water to percolate and retains heat for the grapes at night.

**Winemaking method :** The grapes are harvested by hand and the whole berries are pressed pneumatically. Traditional fermentation is through a temperature-controlled process, and ageing takes place in vats.

### Tasting :

- *Colour :* Pale yellow, crystal-clear.
- *Nose :* Refreshing hints of citrus fruits and floral aromas.
- *Mouth :* A harmonious, complex and distinctive wine. It expresses floral flavours with mineral overtones typical of granite terroirs. Long, lingering aftertastes.

**Nos conseils :** Riesling Grand Cru will enhance the finest cuisine. It goes particularly well with the finest fish, seafood and sushi, as well as with sophisticated entrées and white meat.

**Température de service :** Serve chilled between 8-10°C (47-50°F).

**Conservation :** From 5 to 15 years.

