

# GRAND CRU FLORIMONT Riesling

**Grape varieties:** Riesling

**Origin:** The Grand Cru Florimont emerges on the west of the high-rhinoise Ingersheim town, like an island in an ocean of vines. The vineyards surround the sides of the dome-shaped hill topped by a thick vegetation typical marl-limestone soils of the stony terroir. That's why it's called the place flowered Mount (Mont Fleuri), Florimont.

**Vinification:** Manual harvesting, pneumatic pressing of whole bunches, static cold decanting. Fermentation at controlled temperature. Racking after fermentation, blending of the different varieties and ageing on fine lees.

**Soil:** Florimont corresponds to the eastern slope of the hill of Dorfbourg; it consist of a higher oolitic limestone Bajocian on the top, a hard rock that has resisted erosion better as marl or soft limestone nearby. the summit of this hill is covered by a wood.

**Tasting notes:**

- **Color:** Golden yellow color with light citrus glints.
- **Nose:** The nose is very wide and opens with notes of citrus, white flower, orange flower with a small side fruit of nuts and found mineral notes.
- **Palate:** On the palate the attack is done with finesse with tart fruit notes and then dried fruit hints. The wine opens in middle mouth with notes of flint, wet pebbles, reflections of the expression of the minerality of this wine. This wine is very balanced and of a great length, revealing a particularly very expressive and elegant Riesling.

**Recommendations:** Seasoned fish dishes, also with a stew or a perch. A mineral Riesling that can be served with a warm goat cheese salad.

**Serving condition in F°:** 50 - 54

**Alcohol content:** 12.5

**Cellar potential:** 10 to 12 years.

