



GRAND CRU HENGST RIESLING

Grape varieties: Riesling

Origin: Located in the South of Wintzenheim, the vineyard, facing South-South East, spreads on a rather steep slope with an altitude between 270 and 360 m.

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: The soil is mainly constituted with conglomerates and chalky marl.

Tasting notes:

- **Color:** Light golden Yellow color.

- **Nose:** Floral expression with acacia and linden aromas

- **Palate:** Very elegant, it exalts flowery notes of acacia, lime and mint. It is a rich wine and has good vivacity.

Recommendations: With noble fish, lobster, fried St Jacques, sole fillets with morels, cream poached poultry.

Serving condition in F°: 50 – 54

Alcohol content: 13

Cellar potential: 10 to 12 years.

