



Hospices de Colmar

Riesling

Grape varieties: Riesling

Origin: Vineyard on the plain, in the heart of the “Harth” of Colmar, meaning arid land

Soil: Gravelly, located on the alluvial cone of an ancient glacial stream, the Fecht. These filtering soils, which heat up quickly in spring, benefit from an exceptional microclimate, as average annual rainfall is less than 550mm.

Tasting notes:

- **Color:** Lemon yellow color with hints of platinum
- **Nose:** Develops aromas of citrus and flowers typical of the variety.
- **Palate:** In a sharp attack and lively, a beautiful structure and a hint of fat give this wine balance and remarkable persistence.

Recommendations: With a fish sauce, crawfish, snails, Alsatian specialties like baeckeofe and sauerkraut, melted cheeses and fresh goat cheese.

Serving condition in F°: 46 – 50

Alcohol content: 12.5

Cellar potential: 6 to 8 years

Non contractual pictures

