



Arthur Metz

— d e p u i s 1 9 0 4 —

MICHEL LEON

RIESLING

Grape variety(ies): Riesling.

The Rhenish grape variety at its best. Production is good and consistent, it forms close to 22% of the Alsatian vineyard.

Origin: The Alsatian vineyard is situated at the foot of the Vosges mountains. Due to its geographical situation, it is one of the most northern in France

Soil: The Alsace region possesses a mosaic of terroirs, all very different from each other

Vinification: The grapes are harvested mature. Alcoholic fermentation from 7 to 10 days under controlled temperatures. No malolactic fermentation. The wine is racked and filtered. This wine is a blend of our best cuvées

Tasting notes:

- **Color:** Golden yellow
- **Nose:** Fresh and fruity with citrus notes, limes and exotic fruit
- **Palate:** A structured, well-balanced, and very lively wine with very fine aromas

Recommendations: Perfect with seafood, fish, Alsatian-style sauerkraut, Coq au Riesling

Alcohol content: 12.5



Non contractual pictures