

LES BLANCS | GRAND CRU



## Riesling Grand Cru Osterberg 2023

*A timeless Classic*

### Terroir

Located in the commune of Ribeauvillé, in the Grand Cru Osterberg (Mont de l'Est), the vines are at an altitude of 340 m and face south-east with a marl-limestone subsoil. The altitude and the exposure to the wind allow a slow maturation of the grapes.

### Viticulture & Vinification

The vines are ploughed and grassed every other row. The vines are worked according to organic farming methods, with care and without chemicals, in order to respect the natural balance.

The grapes are harvested by hand and pressed as whole grapes with slow fermentation and maturation on fine lees

### Characteristics

Light yellow colour with good intensity. Vibrant citrus notes of grapefruit and lemon dominate the expressive nose. The terroir shines through, lending a juicy fruitiness to the palate. The finish is crisp and taut with excellent structure.

### Food and Wine pairings

The "Riesling Osterberg Grand Cru" 2023 pairs well with grilled fish, Italian antipasti, and Asian dishes.



## "Riesling Osterberg" Appellation AOC Alsace

Vintage	2023
Varietal	Riesling 100%
Age of vines	48 years old
Yield	45 hl/ ha
Degree	13,5°
Residual sugars	3,5 g / l
Acidity	5,4 g / l
Keeps for	10 to 15 years
Serving temperature	Between 9°C and 12°C
Packaging	Bottle 75cl

