

LES BLANCS | GRAND CRU



Riesling Grand Cru Schoenenbourg 2024

A persistent delight

Terroir

Located in the commune of Riquewihr, in the Grand Cru, the vines are on deep soils (marl and limestone) at an average altitude of about 260 metres.

Facing south, the terroir is early.

chimiques, afin de respecter les équilibres naturels.

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

Golden yellow colour.

A nose of very ripe fruits such as vine peach and beautiful mineral notes. In the mouth, the terroir expresses itself with elegance: length and fatness are supported by a beautiful acidity.

Food and Wine pairings

The "Riesling Schoenenbourg Grand Cru" 2024 is a wine for great gastronomy and goes well with fish and white meats in sauce. It can also be enjoyed as part of an aperitif.



“Riesling Schoenenbourg” Appellation AOC Alsace

Vintage	2024
Varietal	Riesling 100%
Age of vines	52 years old
Yield	32,5 hl/ ha
Degree	13,5°
Residual sugars	5,3 g / l
Acidity	5,65 g / l
Keeps for	10 to 15 years
Serving temperature	Between 9°C to 12°C
Packaging	Bottle flute 75cl

