



VINS D'ALSACE

DOMAINE
GRESSER
ANDLAU



GRANDS CRUS

KASTELBERG - MOENCHBERG - WIEBELSBERG

SELECTION GRAINS NOBLES 2000 MOENCHBERG GRAND CRU RIESLING

WINE

Varietal:

Riesling

Vintage:

2000

Certification :

Wine made from grapes produced using sustainable agriculture methods

Alcohol :

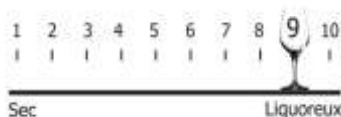
13 % vol

Bottling:

September 2001

Sweetness:

SWEET



ROCK and VINE

Terroir :

MOENCHBERG GRAND CRU

Rock's or soil :

Fossil Limestone

Orientation :

South

Age of vines :

55 ans

Production :

8 hl/ha

Vines :

Biodynamic practices - compost - organic manure - ploughing - harvesting at physiological maturity

Harvest :

Strict, selective sorting., November 2000

Vinification :

Selection of only noble rot grain, pneumatic pressing, cold-must-settling for 36 hours - matured on fine lees in oak barrels

TASTING

The nose is of honey and candied fruit. On the palate, this wine is rich, powerful and velvety. It has the distinctive minerality of fossilized limestone, and its persistence and purity prolong the experience.

Food & wine pairing

This wine is particularly suited to accompany the end of a meal, but also as a digestive.



DOMAINE GRESSER - RÉNY GRESSER - VIGNERON INDÉPENDANT

2, RUE DE L'ÉCOLE 67140 ANDLAU FRANCE

TEL +33 (0)3 88 08 95 88

EMAIL - DOMAINE@GRESSER.FR

WWW.GRESSER.FR

E.A.R.L. AU CAPITAL DE 83 847 €

N° T.V.A. FR 19 315 158 402

SIRET 315 158 402 00018

R.C. COLMAR - Code NAF 121 Z

EDRI

FR31515840200018

REX

FRREX20214644

IBAN CREDIT AGRICOLE DE BARR

FR76 1720 6000 0348 1372 5101 050 / BIC : AGRI FR PP 872

IBAN BANQUE POPULAIRE ALSACE

FR76 1470 7500 6570 2169 7854 372 / BIC : CCBFRPPMTZ