

## **MOENCHBERG GRAND CRU VENDANGES TARDIVES** RIESLING 2003

**WINE** 

Varietal: Riesling 2003 Vintage:

Certification: Wine made from grapes produced using

sustainable agriculture methods

Alcohol: 13 % vol Bottling: September 2004 Sweetness: **MEDIUM-SWEET** 

> 1 1 Liquoreux

## **ROCK and VINE**

MOENCHBERG GRAND CRU Terroir:

Rock's or soil: **Fossil Limestone** 

Orientation: South Age of vines: 40 ans Production: 25 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Selection by hand, November 2003

Vinification: Careful selection in vineyards, pneumatic pressing,

> cold-must-settling for 36 hours - fermentation with natural yeats - matured on fine lees in oak barrels

**TASTING** 

Botrytised nose that reveals aromas of candied fruits. On the palate, the residual sugar creates a rich and velvety body that is counterbalanced by the salinity and verticality of the terroir.

Food & wine pairing Perfect with foie gras or to finish the meal in style.



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IBAN CREDIT AGRICOLE DE BARR FR76 1720 6000 0348 1372 5101 050 / BIC : AGRI FR PP 872 IBAN BANQUE POPULARE ALSACE FR76 1470 7500 6570 2169 7854 372 / BIC : CCBPFRPPMTZ

GRESSER

VENDANGES TARDIVES