

## **GRAND CRU MOENCHBERG** RIESLING 2020

WINE

Varietal: Riesling

2020 Vintage:

Certification: Organic Wine certified by Ecocert FR-BIO-01

Alcohol: 14 % vol September 2021 Bottling:

Sweetness: **DRY** 

## **ROCK and VINE**

**MOENCHBERG GRAND CRU** Terroir:

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

Orientation: South Age of vines: 37 ans Production: 30 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Hand-picked harvest, Mid-september 2020

Vinification: Pneumatic pressing - cold-must-settling for 36 hours -

fermentation with natural yeats - aged on fine lees in

oak barrels

**TASTING** Fruity nose typical of Rieslings with fossil aromas. In

the mouth, we get these aromas, accompanied by a

full body with a bit of edginess.

Food & wine pairing This wine goes well with grilled fish, fish in rich sauce

and goat cheese.



MOENCHBERG



