



VINS D'ALSACE



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

Riesling Grand Cru Rosacker 2012

AOC Alsace Grand Cru, Alsace, France

The summit of our production!

THE VINTAGE

Despite chaotic weather during the beginning of the 2012 growing season, both quality and quantity were achieved! A hot, sunny summer saved the vintage. Our calcareous clay soils retained enough water for the vines during these dry months. The cool temperatures in September permitted regular, well-balanced ripening and perfect grape quality. The harvest for AOC Alsace and AOC Grand Cru started on September 25th.

LOCATION

The Rosacker Grand Cru vineyard slopes face East-South East (260-330m).

TERROIR

The terroir is heavy limestone and marl with light layers of sandstone.

VARIETAL

Riesling 100%

13% % VOL.

TECHNICAL DATA

Residual Sugar: 3.3 g/l

pH: 3.2

Tartaric acidity: 6.0 g/l

SERVING

Store on the side between 10-15°C. Ideally served between 8-10°C.

AGEING POTENTIAL

10 to 15 years

TASTING

An intense, complex Riesling with citrus, fresh apricot, and a touch of minerality. Marries marvelously with fine fish and white meats in creamy sauces.

REVIEWS AND AWARDS

Gault&Millau 15/20

"The Rosacker soils sublime the riesling varietal character. The mineral notes in this 2012 bottle surround the fabulous floral aromas. Well balanced, a mouth watering wine."

Gault&Millau, 01/09/2014

**LE GUIDE
HACHETTE
DES VINS**

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"An intense, complex riesling with citrus, fresh apricot and a touch of minerality. A rich and persistent wine that will get even better as it ages. (Residual sugar 3,9g/l, Keep 2016/2020, Pairing : Grilled cod and a lemon cream sauce)"

Le Guide Hachette des Vins, 01/09/2015



**bettane +
desseauve**

15.5/20

"Elegant and mineral with apricot and lemon notes. The mouth is full bodied and fresh. Well balanced and pure"

Guide Bettane et Desseauve des vins de France, 01/09/2014

