



VINS D'ALSACE

Riesling Vieilles Vignes 2019

AOC Alsace, Alsace, France

Mineral, citrus, saline



THE VINTAGE

In 2019, our haversters, grape bins, and tractors appeared in the vineyards as early as September 5 for the Crémants d'Alsace harvest and September 12 for the AOC Alsace. The August rains proved to be a blessing—a stroke of meteorological luck (45 mm over three days) that gave a boost to the vine's vegetative cycle. The ripening of the grapes accelerated, resulting in juicy berries with bright acidity. The complexity and uniqueness of each terroir were preserved in the cellar thanks to very slow fermentations.

TERROIR

Clay-limestone soil, 300 m altitude. Selection of old vine plots over 40 years old from the terroirs of Hunawihr, Ribeauvillé, and Bergheim. Organic farming.

WINEMAKING

Hand-harvested, 5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards.

VARIETAL

Riesling 100%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2.2 g/l

pH: 3.1

Tartaric acidity: 6.6 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Open nose, fruity and mineral, with a full and tangy attack. Citrus notes and minerality are present in the finish.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

92/100

"A rich and structured dry riesling with a wide spectrum of ripe-citrus aromas, plus a note of fresh thyme. I love the crisp mineral acidity that gives this sharp contours at the long, energetic finish."

James Suckling, James Suckling

