



VINS D'ALSACE



Riesling Grand Cru Osterberg 2014

AOC Alsace Grand Cru, Alsace, France

An excellent terroir wine!

THE VINTAGE

In 2014, a mild and dry winter was followed by a warm spring and summer. August was cool and while the grapes matured correctly, acidities remained high.

The Crémant harvest began on September 3rd. The AOC Alsace and Grand Crus followed quickly on September 15th. Attacks of Alsace's latest vineyard pest, the Suzuki fruit fly, created organizational havoc. The Suzuki likes pink and red-skinned fruits and our Gewurztraminer, Pinot Gris, Muscat, and Pinot Noir were chosen meals! Though drastic grape sorting created a 30% loss in some vineyard parcels, the resulting quality presents great varietal aromas.

LOCATION

The Osterberg Grand Cru slopes face East -South East at an altitude of 250m to 350m.

TERROIR

This terroir is stony clay, calcareous marl soil which enjoys perfect sun expositions.

VARIETAL

Riesling 100%

13 % VOL.

TECHNICAL DATA

Residual Sugar: 6.9 g/l

pH: 3.04

Tartaric acidity: 7.5 g/l

SERVING

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

AGEING POTENTIAL

10 to 15 years

TASTING

Notes of citrus (limes, grapefruit) in the nose. The mouth presents refreshing, elegant, and pure citrus flavors. Final with lovely acidity. Excellent with scallops, lobster, and fine fish recipes.

FOOD PAIRINGS

Excellent with scallops, lobster, and fine fish recipes.

REVIEWS AND AWARDS



95/100

"There is just a touch of peach amidst the green and yellow apple notes. The palate adds a stony earthy touch, as well as a hint of lanoline, and has an impressive core of fruit that radiates throughout this wine with pure apple flavor and crisp freshness. This strikes a high soprano note of absolute purity. The body is taut and bone-dry, the finish is clean and lasting. Gorgeous now but totally built to last. Drink now through 2035."

Anne Krebuhl, Wine Enthusiast, 01/09/2017



**bettane +
desseauve**

17/20

"Elegant and mineral with flowers and lemon notes. The mouth is full-bodied and fresh. Well balanced and pure. DRINK 2016-2034"

Guide Bettane et Desseauve des vins de France, 01/03/2017

JAMES SUCKLING.COM

90/100

"Quite a rich and generous wine, but there's also a good freshness and only a hint of the marzipan note of this vintage. Best through 2020."

James Suckling, James Suckling, 01/09/2017

