



VINS D'ALSACE

Riesling Grand Cru Rosacker 2020

AOC Alsace Grand Cru, Alsace, France

The summit of our production!

THE VINTAGE

2020 will be remembered as a year filled with emotion, career choices, solidarity, and privileged time with family.

The warm Spring, dry summer and rainy month of August made the grapes grow and ripen quickly. Harvest started August 22nd, the most precocious harvest in the history of the Alsace wine region. Our objectives were met as we preserved ripe, rich acidities, fine aromas, and balanced sugar/ alcohol levels. Consequently, our 2020 vintage will be harmonious, aromatic with well-structured acidities.

LOCATION

The Rosacker Grand Cru vineyard slopes face East-South East at an altitude of 260m to 330m.

TERROIR

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

VARIETAL

Riesling 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 4 g/l

pH: 3.1

Tartaric acidity: 6.8 g/l

SERVING

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

AGEING POTENTIAL

10 to 15 years

TASTING

The nose is intense with lovely lemon notes. The palate is powerful and mineral with a long clean finish. Marries marvelously with fine fish and white meats in creamy sauces.

REVIEWS AND AWARDS


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"What verve and energy! And wonderfully balanced by a very suave, smooth and polished palate and a long finish."

Decanter

