



Riesling Vendanges Tardives 2009 75cl

AOC Alsace, Alsace, France

A rare wine!

THE VINTAGE

2009 was a precocious vintage with perfectly healthy, fully ripe grapes and ideal fruit character.

Due to cold winter weather, budburst on the vines was late. Flowering, however, took place early thanks to a rapid rise in temperatures. Berry set was successful too. This two week advance on the normal season continued throughout a very sunny summer and allowed perfect ripening of the grapes. Harvest began September 14th under a blue sky. All of the varieties came into the picking season with excellent quality. Consequently, harvesting was done "à la carte", and with patience, it was possible to pick each parcel at perfect maturity. Generally speaking, the wines are rich in alcohol and perfectly balanced with fine ripe acidity.

TERROIR

Essentially calcareous-clay

HARVEST

Harvested on October 27, 2009

VARIETAL

Riesling 100%

12% % VOL.

Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Residual Sugar: 57.1 g/l g/l

pH: 3.35

Tartaric acidity: 6.1 g/l g/l

SERVING

Can be aged 15 à 20 years. Store on side between 10-15°C. Ideally served between 8-10°C.

TASTING

Rich, creamy sweetness with a well structured acidity. Aromas of rhubarb and elderberries. Serve as an elegant apéritif or with a terrine of foie gras or cheese.

