

Riesling Grand Cru Pfersigberg 2011, Emile Beyer

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The terroirs of the Pfersigberg and Eichberg Grands Crus are the pride of Eguisheim. Among the best slopes in Alsace, south / south-east facing, they transcend their vine variety and produce fine wines for laying down.

Vine varieties:

Riesling

Appellation:

AOC Alsace Grand Cru

Harvesting:

Manual

Terroir (soil):

The Pfersigberg or "hill of peach trees" consists of limestone conglomerate, Muschelkalk and Jurassic stone. Its south exposure on a very deep soil produces early maturing wines.

Vinification:

A pneumatic pressure method enables extraction of the juice at very low pressures. Harvested at a maturity of 14.2° alcohol, fermentation takes several weeks.

Tasting:

These are vines of over 30 years of age. There is a grapefruit and peach nose. The palate is very complex. With an acidic filigree structure, very characteristic, beautiful and fine, and slightly salty which is the mark of limestone soils. A very fine wine marked by the soundness of its terroir.

Potential for laying down:

8 to 10 years

Food / wine combinations:

This finely aromatic dry wine is suitable as an accompaniment for seafood, grilled fish and white meat.

Henning Dolve

Mob +47 90101327

Mail: Henning@selectedwines.no

Remi D. Madsen

Mobil +4791144012

Mail: remi@selectedwines.no

