

Domaine Remy Gresser Riesling 'Les Graves'

COUNTRY

France

REGION

Alsace

GRAPE

100% Riesling

VINTAGE

2020

ABOUT THE DOMAINE

The Gresser family has been in Andlau, a village halfway between Strasbourg and Colmar, since the 14th century. Their winemaking tradition dates back to 1520 when Thiébaud Gresser began farming the vines on slopes at the foot of the Mont Sainte Odile, a terroir rich in schist which is perhaps the most complex and varied geology of all 119 wine villages of Alsace. The ten-hectare estate is now run by Rémy Gresser, whose philosophy is focused on a love of the land. Using organic and biodynamic methods, Remy creates wines whose style combines elegance and aromatic richness. Each wine has its own unique personality reflecting Rémy's respect of the terroir's history, culture and environment.

WINEMAKING

The average age of the vines are 40 years old. Organic and biodynamic viticulture practices. Pneumatic pressing. Cold-must-settling for 36 hours. Fermentation with natural yeast. Aged on fine lees in oak barrels.

TASTING NOTES

A very fresh wine with floral notes and aromas of dry peach, yellow plum and ripe lime fruit. This Riesling is full of energy, minerality and absolutely delicious. Food pairings; Light, it goes well with shellfish, fish and Alsatian specialties (sauerkraut, ham, tarts flambées).



TECHNICAL NOTES

Alcohol by volume
12.5%

Vegan