



D. Note 2020

Vin Ephémère – Grand Cru Muenchberg

HALF-DRY WHITE WINE - 75 CL

- ♪ **Grape-variety** : Riesling.
- ♪ **Origin** : Grand Cru Muenchberg.
- ♪ **Vines age** : 30 à 50 years.
- ♪ **Soil** : Volcanic sediments, sandstone. The Grand Cru Muenchberg has a south-facing hillside with an excellent drainage and heat retention. This soil has his own and unique microclimate.

♪ **Wine-making** :

- Manual harvest.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) with temperature control in foudre.
- Maturing on lees in large barrel for 11 months.

♪ **Tasting** :

- The smell : Mineral, slightly petrol, citrus notes, apricot.
- On the palate : Citrus, lemons, petrol, good length

♪ **Wine and food pairing** :

Cheese, spicy food, foie gras, light dessert

Service temperature : 10 to 12 °C.

Storage : 7 to 10 years.

Alcoholic strength : 13.5 %vol. Total acidity: 5.5 g/L.

Residual sugar : 10.5 g/L.

