

MARIE & CECILE ALBRECHT - BLEGER



Riesling 'Cuvee Henri'

Grape: Riesling

Location: Our vineyard is located in Orschwihr in the lower part of Alsace. The Riesling comes from the Pfingstberg hill, one of the two hills surrounding the village of Orschwihr.

Soil: The soil has clay and limestone. The Cuvee Henri is produced from a selection of old vines for more complexity and minerality.

Tasting: 10°C

Alcohol: 13% Vol.

Aging: 4-5 years

Sugar: Dry, 2

Character: The Riesling Cuvee Henri has a rich complexity. Flavors of Gingerbread, pastries, peach, litchi, apricot, and figs are dominant on the nose. The taste has a delicate acidity typical for a Riesling, balances with the dried apricot and Gingerbread. Complex, delicate, and mineral.

Pairing: This Riesling is a gastronomic wine and pairs well with fish, shellfish, seafood, and white meat.

'VINEYARD TO MARKET' DIRECT SALES

