



RIESLING GRAND CRU MAMBOURG

WORKING IN THE VINEYARD

With an average age of 35 years, we grow our Riesling vines mainly on a clay-silt soil. The work in the vineyard is spread out over the whole year and starts with pruning (double Guyot), followed by the descent of the woods, arching, green work (de-budding) and manual tying-up. At the same time, we work the soil and mow the grass regularly while limiting soil compaction. Committed to the protection of the environment, the respect of the man who works there and the quality of the wine, we are in conversion to Organic Agriculture (AB).

THE ART OF WINEMAKING

Grapes are usually harvested in September and October. The harvested fruits are introduced into a

pneumatic press where the juice is slowly extracted and then sent to a wooden cask. The most important stage then begins : fermentation. This degradation of sugars into alcohol, accomplished by the natural yeasts contained in the grapes, takes place over a few months. The wine thus obtained is then matured on fine lees until bottling.

TERROIR, ONE GRAND CRU

Mambourg is one of the 51 Grands Crus recognized today in Alsace. Located above Sigolsheim, it covers 61.85ha with a southern exposure. This vineyard receives the strongest radiation from the sun making the maturation of the vine more favorable with grapes whose acidity is low but whose concentration is optimal.

THE PLEASURE OF TASTING

To the eye, this wine presents a beautiful golden yellow color. On the nose, one discovers a beautiful intensity, a subtle mix between white fruits, white flowers and some mineral notes : a beautiful bouquet expresses itself. On the palate, we appreciate a very solar wine, combining power and finesse. A wine for keeping by excellence, this Riesling can be enjoyed after a few years of bottle ageing.

ASSOCIATION WITH DISHES

This semi-dry and very rich wine goes very well with noble fish such as smoked salmon, shellfish, lobster. Served with Asian cuisine, the Riesling Grand Cru Mambourg will go well with spicy dishes.



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