



Riesling

2023

Tasting notes:

A pale yellow colour with a brilliant sheen. A lively and distinguished nose, dominated by citrus aromas such as grapefruit and lemon. On the palate, it has a beautiful, straightforward attack with good body. It is a fresh, balanced and deliciously fruity wine with elegant aromas of citrus fruits (lemon) and stone fruits (peach), as well as mineral notes. It has very good structure. It is a harmonious wine with a delicate bouquet, fruitiness and body, and finely balanced acidity, giving it great length.

Technical details:

Grape varieties: Riesling

Residual sugar: 1.8 g/l

Alcohol: 12.21%

Acidity: 3.95 g/l in H₂SO₄

Appellation: A.O.C. Alsace

Terroir: Clay-limestone soil

Exposure: south-east. On hillsides. Influenced by a microclimate. Harvest: Manual.

Vinification: Pneumatic pressing. Fermentation takes place in temperature-controlled vats. Spontaneous alcoholic fermentation using indigenous grape yeasts.

Rudolf Steiner method. Biodynamic since 1969. Demeter certified.

ECOCERT FR-BIO-01 certified.

It pairs well with all kinds of dishes, but is particularly good with fish and seafood.

Serve at a temperature of 8 to 10°C.



Vins Eugène Meyer

21a Rue de Bergholtz-Zell

68500 BERGHOLTZ

03 89 76 13 87

