

RIESLING GRAND CRU SAERING 2014



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **13,49°**
- Acidity : **5,70 grs/l**

- Residual sugar : **8,9 grs/l**
- Appellation: AOC Alsace Grand Cru

HISTORY

First mentioned in 1250, the Saering plot escapes from the hill and extends like a peninsula on the plain, forming a sort of tongue of land in the form of a ring. It has been sold under its own since 1830.

LOCATION

To the north of Guebwiller, Saering faces east and south-east at an altitude of 260 to 300. Saering 'marl/limestone/sandstone terroir brings out the best in this magnificent, fine, delicate Riesling.

WINE-MAKING

The grapes are handpicked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature-controlled tuns, followed by rising on the lees for 8 months.

TASTING

Notes of Pascal Leonetti "Best French Sommelier in 2006" – June 2016

The robe is light lemon yellow with green reflections of medium intensity. The disk is bright, limpid and transparent. The wine shows youth.

The nose is marked, pleasant and of good intensity. Dominated by citrus fruits, yuzu zest, honey, spices and ginger. The airing enhances these scents and reveals white flowers and a light smokiness. The state of health is perfect ; the ripe grapes are a concrete expression of the terroir. Nice profile.

The onset in the mouth is dense and fleshy, round. The alcohol support is balanced. The wine evolves on a medium of marked and incisive vivacity, marked by a sparkling note. The range of flavors is in line with that of the nose, but more candied : lemon, spices, ginger, white flowers and honey. The finish has an average length, 6-7 caudalies, and a frank liveliness. The structure is robust and its hint of sweetness is perfectly balanced by the terroir. Very beautiful wine !

SERVING

It goes well with exotic cuisine : a pan of large prawns with honey, fresh ginger and oranges, a salmon fillet with a light lemon sauce and mixed rice, pike quenelles with grilled cheese or a Corsican sheep cheese such as a fresh Brocciu . Serving temperature 12°C.