

RIESLING GRAND CRU SAERING 2010



TECHNICAL INFORMATION

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dry

medium dry

mellow

sweet

- Alcohol : **13,22°**
- Acidity : **5,71 grs/l**

- Residual sugar : **3,8 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 hand-picked and whole bunches are pressed. There is static settling of the lees. The wine is fermented in temperature controlled tuns, followed by raising on the lees for 8 months

TASTING

The appearance is golden yellow with silvery reflections. The robe is bright and clear, a beautiful fluidity.

The nose is pleasant and refined, still a little restrained. I detect nevertheless subtle hints of citrus fruit zest and dried flowers. After aeration, the aromatic potential is revealed with intensity and finesse. One can feel notes of chamomile, lime and a touch of spices such as white pepper. A young nose with obvious potential.

The onset of this wine on the palate is pure and intense. Its equilibrium is characterized by noble material integrated in a cool, tense and mature freshness. An airy feeling gives dimension to this mouth and allows the development of notes evoking citrus fruit zest and cut grass. The length is subtle and precise, marked by a fine, smoky, mineral trend that finishes the wine with salinity. A palate that is still developing.

SERVING

Serve with : white sea fish cooked "au naturel", shellfish.

Example : cod cooked at low temperature with herbs, fried prawns with lime, risotto with clams and mussels.

Serving temperature 12°C.