



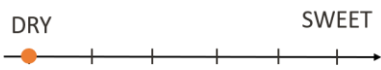
Riesling

LIEU-DIT PATERGARTEN

Serving temperature: **8 to 10°C (46 to 50°F)** Alcohol content: **13% Alc.**

Keeping potential: **2-5 years**

Residual sugars: **5g/L approx.**

Sweetness:  DRY ————— SWEET

Appellation: **AOC Alsace Lieu-dit**

IDENTITY

The lieu-dit (locality) of Patergarten is situated in the heart of the Kaysersberg Valley, in the Colmar area. This alluvial terroir with sandy clay soil is eminently suited to Riesling.

ON TASTING

It is light gold in colour.

Once poured into a glass, this Patergarten Riesling unfurls intense and exuberant aromas. The nose opens with honey and flowers (violets, white flowers) leading into ripe, fruit-driven notes of apricot, Siracusa lemon, etc.

The palate is fresh and rich, with structure and superb balance. Crafted from grapes picked at optimum ripeness, this wine is expressive and ample, and will do justice to the finest dishes.

FOOD & WINE PAIRING

It is a perfect match for grilled oily fish (in particular swordfish and tuna) and seafood such as scallops and langoustines. It also makes a delicious partner for gourmet Alsatian cuisine.



la magie des terroirs

