

Riesling Grand Cru Kirchberg de Barr 2019



Température de service:
8-10° C°

Potentiel de garde:
De 3 à 15 ans



The **Grand Cru Kirchberg de Barr** is one of the most renowned Grands Crus of Alsace, which gives rise to Riesling, Pinot Gris and Gewurztraminer of great character. The terroir is deep, giving wines excellent structure, freshness and unparalleled aromatic intensity. Over time, these wines gain particularly in complexity, finesse and minerality.



2019: Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.



For the making of our Grand Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.



With a light yellow color, this wine offers a fresh nose with floral notes and touches of peppermint. On the palate the attack is frank and presents notes of grapefruit zest that underline the freshness of this Riesling.



Poultry in cream sauce ; smoked fish, fresh fish - sashimi and sushi ; crustaceans (lobster, prawns and crayfish); scallops ; white meats like veal or pork.



Alcool : 12,81% vol.
Sucres résiduels : 6,08 g/l
Acidité Totale: H₂SO₄: 4,71 g/l



SEC DEMI-SEC MOELLEUX DOUX