

RIESLING GRAND CRU SAERING 2013

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,67°**
- Acidity : **6,28 grs/l**

- Residual sugar : **6,5 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 raising on the lees for 8 months

TASTING

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

The nose is frank, pleasant, intense. Elegant, one perceives dominances of fruity scents, citrus fruits, lime, lemon peel, as well as spices, ginger. Airing enhances the previous aromas and reveals a fine smoky mineral hint with a subtle underlying floral note. The nose shows a primary, reserved expression. The ripeness and health of the grapes are perfect.

The onset in the mouth is moderately ample, fresh. The alcohol support is balanced. One evolves on a medium with a strict, incisive vivacity marked by a sparkling note. The range of aromas is reminiscent of the nose, dominated by citrus fruits, lemon peel, lime, always the spices, ginger, and this fine smoky mineral note. The finish has a beautiful length, 7-8 caudalies and a sharp, persistent vivacity.

The balance of this wine is based on freshness. This crystalline wine renders perfectly the digestible character of this very beautiful terroir.

SERVING

I like to associate it with exotic cuisine, crayfish salad with ginger, but also fresh diced salmon with sesame, smoked eel with Riesling sauce, fresh goat cheeses of the Embetschés farm with chives. Serving temperature 12°C.

