



ALSACE

Riesling

You are invited to enjoy a moment of Convivial Pleasure For Convivial Pleasure

Sensations...

This Riesling is taut on the palate with a delicate acidity and displays intense aromas of citrus fruits and pineapple.

Food and wine suggestions

The perfect wine to enjoy with mussels 'marinières', baked fish parcels, a raclette, a cheese or meat fondue, stewed meats or grilled poultry dishes. There is an underlying minerality on the finish.

Terroir

Domaine Rieflé's terroirs are located throughout the communes of Pfaffenheim, Rouffach, Westhalten and Soultzmatt, 10 km south of Colmar. Our AOC Alsace vineyards are mainly situated on sedimentary soils of varying depths which strengthen the individual aromas of each grape variety. The pleasurable combination of good wine, good food and good company is at its best when accompanied by these wines.

Serving

10 - 12°C alcohol: 12.5° tartaric acid: 7.1g/l residual sugar: 2.4g/l