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VINS D'ALSACE

Riesling Grand Cru Pfersigberg
2024

Appellation: AOC Alsace Grand Cru Eichberg
Type: Dry White

TECHNICAL CHARACTERISTICS
Alcohol: 12.5%
Residual sugar: 7 g/L
Acidity (tartaric): 8 g/L
Harvest: Hand-picked

Vinification
Pneumatic pressing, slow fermentation at controlled temperature to promote aromatic expression. Aged on fine lees. Bottled at the estate.
Terroir:
The Grand Cru Pfersigberg — meaning "Peach Tree Hill" in French — is south-east facing and benefits from exceptional sunshine, allowing optimal ripeness of the grapes. The soil is predominantly marl-limestone, with a subsoil composed of limestone pebbles.

Tasting notes
Appearance: Golden with silver highlights, bright and clear.
Nose: Very expressive, opening on a pronounced mineral structure with a complex aromatic palette of ripe peach, juicy pear, and quince.
Palate: Broad and structured, it fully expresses the character of the terroir: a taut, almost saline minerality underpins precise stone fruit aromas. Citrus freshness refines the ensemble and extends the finish.

Finish: Long, pure, and vibrant, revealing all the energy of this great limestone terroir.

Ageing potential
5 to 10 years

Serving temperature
Serve chilled, between 8 and 10°C

Food pairings
This Riesling Grand Cru Pfersigberg, both fruity and structured, pairs wonderfully with fine, aromatic cuisine. It enhances dishes with exotic touches like sea bream fillet in coconut milk and lime, or a mild prawn curry. For more classic pairings, try it with roasted poultry in gentle spices or a seasonal vegetable risotto. Its freshness and expressive aromatic profile make it a subtle and elegant food wine.