

Domaine Remy Gresser Riesling Moenchberg Grand Cru

COUNTRY

France

REGION

Alsace

GRAPE

100% Riesling

VINTAGE

2018

ABOUT THE DOMAINE

The Gresser family has been in Andlau, a village halfway between Strasbourg and Colmar, since the 14th century. Their winemaking tradition dates back to 1520 when Thiébaud Gresser began farming the vines on slopes at the foot of the Mont Sainte Odile, a terroir rich in schist which is perhaps the most complex and varied geology of all 119 wine villages of Alsace. The ten-hectare estate is now run by Rémy Gresser, whose philosophy is focused on a love of the land. Using organic and biodynamic methods, Remy creates wines whose style combines elegance and aromatic richness. Each wine has its own unique personality reflecting Rémy's respect of the terroir's history, culture and environment.

WINEMAKING

The grapes are coming from a terroir situated in the neighbouring municipality of Eichhoffen, a large plateau between Andlau and the village of Epfig. On the surface, the soil is a mixture of gravel with quartz, and at a depth of 1.50 meters, a layer of compact clay that is impermeable and inhospitable for roots. Harvest by hand. Pneumatic pressing. Cold-must-settling for 36 hours. Fermentation with natural yeasts, no systematic fermentation temperature control, prevent overheating (over 23°C). Matured on fine lees in oak barrels. The average age of the vines are 37 years old. Organic viticulture practices.

TASTING NOTES

This wine has a typical fruity aroma of Riesling with mineral notes. On the palate, the mineral notes are prominent, with a full and lively body that finishes with a beautiful citrusy aromas.



TECHNICAL NOTES

Alcohol by volume
13.5%

Vegan