



AOC Alsace

Riesling du Bonheur

Domaine Frey Charles et Dominique

Awards :

Origins:

- Grape varieties : Riesling
- Terroir: Granitic sand
- Pruning: Guyot double
- Yield: 50 hl/ha

Vinification:

Handharvested. Pressing of complete bunches. 5 weeks of fermentation with indigenous yeasts.

Ageing:

18 months in barrel of 500 liters.

Tasting notes:

The king of our domain, our big speciality. A real pleasure for the amateurs of dry white wine. Mineral, nice nose balance and a long persistence in mouth – a wine of gastronomy.

Ageing potential:

Can be kept 8 to 10 years.

Gastronomy :

Serving temperature of 12-14 °C
Very good with fish, seafood and white and red meats.

