



NATUR'L 2022 Vin nature, without sulfites addition, without inputs - Sec / Dry

Grape variety :

30% riesling, 30% muscat, 30% sylvaner, 10% pinot gris

Parcels situation :

Plots located in Bergheim on lime stone soils, soils on Oligocene marls, slope 5%, exposition East, South-East. Soils drought resistant, good potentiel of aging wine.

Vyneyard work :

The exploitation is led according to the mode of the Organic Agriculture - controlled by ECOCERT - FR-BIO-01.

Organic wine, without intrants, without sulfites, without filtration.

Tasting :

- - Color : pale yellow, slight cloudiness linked to the absence of filtration.
- - Aromas : open and aromatic wine. Warm and heady. Complex noze, fruity, lightly smocked with pepper notes, floral and flavour of warm bread.
- Mouth taste : Rich, fresh and supple. Flower bouquet and mint, dried fruits, apricot and peach yogurt, warm bread, almonds... Very long taste in mouth on smoky taste and liquorice.
- Characteristics of wine : dry, rich, fresh and full-body.
-

Advices :

- Wine and food harmony : it will fit perfectly with Asian food, fish and sea food. also very nice with white meats (calf, poultry in sauce, game meats with mushrooms,...).
- and also daily meals : onion pie, pies, quenelles, vol au vent, cheese soufflé...
- Service temperature : 10-11°
- Ageing : 4 ans

