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AOC ALSACE Riesling Fruehmess 2017



Grape variety : 100% Riesling

Type of soil : sandstone at 250m high

Vines : Planted in the 60's

Alcohol : 13.6 %

Total acidity : 3.8 g/l h₂so₄

Residual sugar : 4.9 g/l

Harvest : handpicked grapes

Winemaking process :

Grapes directly pressed in our pneumatic press. Cold settling of juice at 13/14°C and spontaneous fermentation with natural yeasts.

Aged on fine lees several months in steel tank until the bottling the next spring.

Tasting Notes of Hachette Guide of wines 2021:

"The nose blends citrus fruits and an assertive minerality with an evolved touch of beeswax. After a fresh and lemony first impression, the mouth is marked by a touch of roundness while keeping a nice balance "

Food and wine pairing suggestions :

From main course to dessert, on a fish fillet with meunière sauce and a revisited lemon tart.

