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AOC ALSACE
Riesling Late harvest 2010
Cuvée Matthias



Grape variety : 100% Riesling

Type of soil : silty sand at 250m high

Vines : Planted in 1980

Alcohol : 11.4 %

Total acidity : 6.53 g/l h₂so₄

Residual sugar : 40.8 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 :

The nose reveals an intense bouquet of very ripe fruit (candied lemon, plum jam) enhanced by a hint of minerality. Following on from the nose, the palate seduces with its volume and pleasant roundness carried by a fine acidity, and above all by its long finish on lemon zest.

♥ **Selected by the French Hachette Wine Guide 2014**

Food and wine pairing suggestions :

It goes wonderfully with spicy, sweet and savory dishes but also with traditional duck or goose *foie gras*

