Domaine
FERNAND ENGEL

Riesling 2023 Clos des Anges - Sec / Dry

1. **Grape vatiety :**
Riesling

Parcels situation :

One very nice plot at the top of Rorschwihr, enclosed by trees, on dark chalky-clayed soils with Oligocene marly subsoil. Deep, cold, important clay percentage, stony with good vineyard potential. Total east exposition and medium slope.
Vineyard work :
The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01.
Organic wine.
Tasting :
• Colour : Intensive citrus yellow, with gold reflection, limpid.
- Aromas : Very intense nose, beautiful evolution between fruity presences (bush peach, pineapple, tangerine), mineral and floral. Very comple nose presenting buttered nuances, camphorated, mentholated, balsamic...
- Mouth taste : Nice first sensation, silky, then fresh and fruity on notes of pineapple, grapefruit and bush peach, very beautiful density, bitterness pointing out the citrus fruits peel, mentholated camphorated.
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Advices :

- Wine and food harmony : Will be able to emphasize the entries and dishes worked out containing fish and products of the sea : Nut of St Jacques, Lobster...noble fish : bar, Burbot, Pike...Will be excellent with a cock with the Riesling.
- Service température : 9-10°
- Ageing : 10 years

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