

Domaine Eblin-Fuchs Riesling Rosacker, Alsace Grand Grand Cru 2012



Region:
Zellenberg, Alsace

Blend:
100% Riesling

Farming Practices:
Organic/Biodynamic

SKU 217448

\$42.99*
6 x 750ml

***BCLDB Hospitality Price
(Exclude Taxes)**

****Prices subject to change
without notice**

On the eyes, the Rosacker Riesling is a clear, deep lemon colour. Clean, intense aromas of ripe green fruit, baked apples, peaches, petrol and autumn spices welcome the nose. The palate is full-bodied with notes of honey, citrus blossom, clementines and sweet spices. The fruit is framed beautifully with the interlaced acidity that leads to a short finish. Grown at an altitude of 230-330m on the Upper Muschelkalk and Lettenkohle. The Rosacker Riesling is ideal with seafood or goat cheese.

Domaine Eblin-Fuchs is situated in the town of Zellenberg, overlooking the plains of Alsace. The area benefits from a sunny and dry microclimate and also the rich soil from the Ribeauville field. Utilizing organic and biodynamic practices as members of the Vines Vivantes Association, Christian and José-Henri Fuchs their agricultural process emphasizes reduced space between vines, ground cover and ploughing. Covering 25 acres of land, each vineyard carries its own personality that is reflected in each individual wine. The grapes are harvested by hand, pressed in a pneumatic wine press, and then the juice is left to decant for an evening. With the belief that each vineyard naturally possesses its own yeasts, the decanting triggers the presence of native yeasts for fermentation. The wines are matured on fine lees in oak barrels until they naturally evolve into balanced and sophisticated wines.

That's Life Gourmet Ltd.
Tel: 604.633.9222
Fax: 604.633.9955
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