

Domaine Eblin-Fuchs Zellenberg Riesling 2014



Region:
Zellenberg, Alsace

Blend:
100% Riesling

Farming Practices:
Organic/Biodynamic

SKU 217430

\$24.99*
12 x 750ml

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

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

Aromas of lychees, plums, apricots and mangoes greet the nose. Candied fruit notes make up a fat and ripe palate with a fine acidity that develops a citrus zest in the long finish. The grapes are manually harvested and aged in oak barrels. A pure and fresh expression of Riesling with great balance between fruitiness and acidity. The Zellenberg pairs delectably with oysters, goat cheese, and dessert with exotic fruits.

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
www.thatslifegourmet.com

that's life!
SAKE + WINE