



Grapes
100% Riesling

Region/Appellation
AOC Alsace

Alcohol by volume
12.5%

Residual Sugar
less than 025 g/l

Drinking Window
2025 - 2028

Tasting Guide

Tasting note printed
31/01/2026

Lieu-Dit Berg Riesling, Sélection Parcellaire, Alsace 2020 6x75cl

Winemaker Notes

This Riesling has notes of mirabelle-plum, fresh citrus, tangerine, grapefruit with menthol and celery notes. It is slender and crisp on the palate, with a weave of salty bitters underscored by a dash of minerality

Vineyard

Located in the village of Reichsfeld, on the only strip of blue schist in Alsace, this plot lies on a unique subsoil that dates back to the Precambrian (over 542 million years ago). The fairly deep soils and south-facing hillsides lend the wines from the Berg vineyard their exceptionally fruity character, minerality and freshness.

Winemaking

The grapes are harvested by hand into 20kg boxes. Vinification starts with a long pressing, then a static cold settling is carried out. Fermentation takes place thanks to native yeasts. Malolactic fermentation is complete. The wines from Domaine de Schieferkopf undergo full malolactic fermentation and are characterized by their late ripening terroir which enhances the complexity and round structure of our wines. The malolactic fermentation brings out the minerality from the blue schist terroir. The wine is aged for 15 months in big casks (foudres).

Vintage

With good early growth and mild temperatures, budburst ended in mid-April and branches began to grow nicely. Very soon, the first inflorescences emerged and the sweet perfume of the vine flowers warmed our hearts. The weather was kind to us, temperatures did not soar and there was good rainfall. Disease was contained, and pressures kept under control. During the summer, we enjoyed mild, warm but not excessively hot temperatures and rainfall here and there. The hillside plots benefit most from this type of climate. Bunches ripened before our eyes and we harvested just ahead of schedule. The race was on to prepare for an early vintage. The cooler summer brought good acidity and balance. The fruit notes stand out beautifully against the minerality of the schist. 2020 is looking to be a high-flyer with some fine aromas.

Food match

Try with meaty & oily fish

