

Grapes  
100% Riesling

Region/Appellation  
AOC Alsace

Alcohol by volume  
14.00%

Residual Sugar  
1 g/l

pH  
3.69

Total Acidity  
4.65 g/l

Drinking Window  
2024 - 2028

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed  
19/05/2024

# Lieu-Dit Buehl Riesling Sélections Parcellairés, Alsace 2018 6x75cl

## Winemaker Notes

This Riesling exhibits exotic fruit aromas such as pineapple and mango which are conferred by the solar characteristic of this south-facing slope. We also notice very mineral notes of blossoms. The palate is powerful with ripe fruit aromas. The schisty characteristic of this soil is exhibited with a great acidity and iodized notes on the finish.

## Vineyard

Just a short distance from one of the Compostelle routes, in the village of Bernardvillé, this plot is planted in a unique sub-soil on the only strip of blue schist in Alsace which dates back to the Precambrian (over 542 million years ago). Its soils are deeper than that of the neighbouring Fels plot (over 30cm) and give the wines from the Buehl vineyard their powerful structure. A southern exposure and a steeply sloping hillside (up to 40%) result in a remarkably round and concentrated wine.

## Winemaking

The grapes are harvested 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

The beginning of the 2017-2018 winter was relatively mild with temperatures around 0/-1°C at the beginning of January. Spring too was full of surprises, with early bud-break (mid-April), the vines started to grow, helped by warm damp weather. As in 2017, summer brought with it a real heatwave but summer rain allowed the grape to develop normally, giving us some clues about a promising harvest in terms of quality and quantity.

## Food match

Grilled and Roasted White Meats

Pair with pork, cured meat, rich fish & spicy vegetarian food

