

Grapes

100% Riesling

Region/Appellation

AOC Alsace

Alcohol by volume

13.00%

Residual Sugar

less than 0.25 g/l

pH

2.91

Total Acidity

6.99 g/l

Drinking Window

2024 - 2034

Tasting Guide



Tasting note printed

19/04/2024

Lieu-Dit Fels Riesling 2019

6x75cl

Winemaker Notes

The nose is refined with mineral notes and citrus aromas and lemon. The palate is racy and nervous with a lot of minerality. The finale is on salty notes with a great length and a great texture.

Vineyard

Located in the village of Bernardvillé, just a short distance from one of the Compostelle routes, this plot's vines are planted on the only strip of blue schist in Alsace, a unique subsoil that dates back to the Precambrian (over 542 million years ago). The plot's shallow soils (20-30 cm) lend the wines their exceptional mineral structure. The gradient of the hillside (30%), its southeast exposure and its windy microclimate give the wine from the Fels vineyard its elegant, round and taut character.

Winemaking

Vinification starts with a long pressing, then a static cold settling is carried out. Fermentation with indigenous yeasts. 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

Cold spring with some frosts in April but hot weather in May and June allowed for a very healthy crop.

Food match

Grilled and Roasted White Meats

Works well with dishes that have a hint of spice.

