



RIESLING GRAND PREMIER CRU DE NOS ROCHERS



Terroir

- Keuper Marl
- Vineyards on steep slopes
- Manual harvest

Tasting Notes

Riesling is the best-known and most typical wine of our region. Considered as the King of Luxembourg Moselle-wines, it is a very “terroir-expressive” wine, which means that its character is greatly influenced by the wine’s origin. Its high acidity balanced by a wide range of aromas (pear, apple, apricot, lemon, grapefruit), give rise to a wonderful fresh and complex wine.

Vinification

- Partial grape destemming
- Controlled fermentation at 16°C
- Maturation in stainless steel vats of 31 hectoliters

Food pairing

Riesling matches perfectly with chicken, mussels in white wine or St Jacques shells. Ideal on “Friture de la Moselle”, a typical Luxembourgish dish.

