Riesling "Les Caves de l'Enfer" 2024

75 cl

Geographical location and soil

Les "Caves de l'Enfer" Riesling comes from parcels located in the Ammerschwihr area, mainly on clay-limestone or alluvial soils.

Vinification of Riesling "Les Caves de l'Enfer"

After an appropriate pressing in our pneumatic presses, each wine is vinified with the greatest care and then matured for several months on fine lees to gain in structure and reveal their finest aromatic expression.

Tasting notes of Riesling "Les Caves de l'Enfer"

"Les Caves de l'Enfer" wines are characteristic of their grape variety and representative of the "Alsace" appellation.

The colour is golden yellow. The "King" of grape varieties produces racy wines. Its elegant, fine nose develops characteristic notes of fresh fruit and lemon. The attack is fresh and structured, with hints of candied citrus fruit on the finish. The finish is long, sustained by the acidity and freshness of our dry Riesling.

Food and wine pairing with "Les Caves de l'Enfer" Riesling

"Les Caves de l'Enfer" Riesling is a gastronomic wine that goes perfectly with fish in sauce: pike-perch, monkfish, Saint Pierre, or traditional fish sauerkraut. It also goes well with seafood and shellfish, scallops with crayfish cream and chanterelle mushrooms, prawns in curry sauce, or poultry: lemon chicken, poularde or coq au Riesling or bouchées à la reine.

Technical aspects of "Les Caves de l'Enfer" Riesling

Grape variety : Riesling
Serve between 8° and 10°C
Residual sugar : 3.3 g/l
Alcohol : 12°

Aging potential : from 1 to 3 years