



EDMOND RENTZ

Les Alsaces d'Exception

Vins fins - Crémant - Eaux de vie

7 route des Vins - 68340 ZELLENBERG Tel. 03 89 47 90 17 info@edmondrentz.com

www.edmondrentz.com



RIESLING LES COMTES 2021



DESCRIPTION OF THE CHARACTERISTICS OF THE RIESLING LES COMTES

Dry white wine. Very intense nose, this Riesling is marked by very fruity elegant flavours of peaches, candied citrus fruits, like by slightly mineral notes. It has a beautiful promptness with the palate, and is particularly full. It has all the typicity of type of vine with the complexity of the soil and a good aptitude for ageing. A wine of guard.

NAME GRAPE VARIETY: Riesling at 100%

NATURE OF THE GROUND: The Marne, clay and limestone with a fine sandy and stony layer on the surface.

MEDIAN AGE OF THE VINES: 35 years

EXPOSURE: South . Light slope ensuring an excellent drainage and a good maturation of grape

METHODS OF VINIFICATION:

The method of vinification and breeding is traditional.

After a manual harvest of grapes, those are gradually in a hurry by pneumatic press in order to extract the juice and the flavours. The yeasts fixed at the natural state on grapes will cause alcoholic fermentation to transform the grape juice into wine. A control of the temperatures is carried out throughout fermentation in order to guarantee a persistence of the flavours and a perfect balance. Two to three months after fermentation, the wines are tapped, and begins the phase of refining then. Before the setting out of bottle, each vintage is subjected to a filtration to guarantee a perfect biological stability and a good conservation.

THE GASTRONOMICAL COUNCILS:

This Riesling will accompany perfectly the shells, shellfish, grilled fishes or out of sauce. It Marie perfectly with a pike perch, burbot, walnut of St-Jacques, frog legs. Also helps itself with the cold starters and the poultries out of sauce.

TEMPERATURE OF SERVICE: To serve fresh 8°C

STANDBY TIME: 8 years