

## Hubert Meyer Riesling A.O.C Alsace, France

The Meyer family has a tradition as vignerons in Blienschwiller that date back to 1722. In 1976, Hubert Meyer succed his father as the head of the domaine. His son, Pierre, returned from his studies of viticulture and oenology to take the torch and continue the tradiction in 2009.

The wines display finesse and elegance. Precision and balance provide express the tradition of the Meyer family as well as the historic Alsacian village of Blienschwiller.

## **DETAILS**

Grapes 100% Riesling

Maturation Stainless Steel

Tasting Notes The nose shows hints of honey, pear, and white flowers.

Fruit forward and shows some of the granite mineral-

ity of the soil with balanced yet sharp acidity.

Pairing This is a gastronomy wine of excellence. Shellfish, grilles

fish, roasted meats and specialities of Alsace will high-

light its complexity.

Hard Facts Alcohol 12,6%

Residual Sugars 5,6g/l Total Acidity 8,2g

