



Domaine Hubert Meyer

RIESLING
AOC Alsace

The Meyer family has a tradition as vignerons in Blienschwiller that dates back to 1722. In 1976, Hubert Meyer succeeded 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 tradition in 2009. The wines display finesse and elegance. Precision and balance provide the experience of a lifetime and express the tradition of the Meyer family as well as the historic Alsatian village of Blienschwiller.



COUNTRY

France

VARIETAL

Riesling

SOIL TYPE

Granite

VINEYARD

70 years old
Exposition South

HARVEST

Manual harvesting

VINIFICATION

6 hours slow pressing
Indigenous yeasts
2 months fermentation
Stainless steel tanks
6 months ages on fine lees

RESIDUALS SUGAR

2g/L

TASTING NOTES

The nose shows hints of honey, pear, and white flowers. Fruit forward and shows some of the granite minerality of the soil with balanced yet sharp acidity.

CERTIFICATIONS



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