



DOMAINE CLOS DES ROCHERS

AUXERROIS GREVENMACHER FELS



ORIGIN

Luxembourg
Grevenmacher "Fels"
100% Auxerrois

VINIFICATION

The grapes, harvested by hand, are selectively picked at the most favourable moment of their maturity. End of October, the harvest is generally over.

The grapes are collected in crates of 200 kg and are transported twice a day to the Domaine's pneumatic wine presses.

The must ferments in small stainless steel or oak vats under temperature control. After ageing for a few months on fine lees, the wines are bottled in the spring following the harvest.

TASTING NOTES

Supple, fruity wine

SERVING SUGGESTIONS

Excellent "all rounder", nice aperitif, asparagus or smoked fish.

The ideal partner for a whole meal, can also be enjoyed as an aperitif.

Serve at 8-10°C (46° to 50°F)

STORAGE

Store the bottles horizontally.

Ready for drinking now or within 4 years of purchase.

TECHNICAL DATA

Packaging: cardboard boxes - bottles are horizontally packed

Cases: 6 x 75cl