



DOMAINE CLOS DES ROCHERS

RIESLING GREVENMACHER "GROÄRD"



ORIGIN

Luxembourg
Grevenmacher Groärd
100% Riesling

VINIFICATION

The grapes of this exceptional Riesling are normally harvested beginning of november at the height of their maturity. The very low yield (less than 40hl/ha) produces a complex and mineral wine.

TASTING NOTES

Each vintage, this wine shows the very mineral structure of the "Groaërd" sub-soil.

Dense, very well balanced with a complete harmony between acidity and low residual sugar.

SERVING SUGGESTIONS

Serve with game terrines, roast poultry dishes, "pot au feu".

Serve at 8-10°C

STORAGE

Store the bottles horizontally.

Ready for drinking now or within 10 years of purchase.

TECHNICAL DATA

Packaging: cardboard boxes

Cases: 6 x 75cl