



DOMAINE CLOS DES ROCHERS

RIESLING - VENDANGE TARDIVE



ORIGIN

Luxembourg

100% Riesling

Particularity: only the wines with a natural sugar concentration of at least 220 gr / lt can be classified as "vendange tardive".

VINIFICATION

Manual harvest. Berry selection, fermentation lasting a few weeks to a few months in small stainless steel vats.

TASTING NOTES

Great Riesling concentration with good residual sugar balanced by a fine acidity. A rare wine seldom exceeding 150 litres per harvest.

SERVING SUGGESTIONS

To be savoured by itself or with a fruit dessert light in sugar.

STORAGE

Store the bottles horizontally.

Ready for drinking now. Good ageing potential for several decades.

TECHNICAL DATA

Packaging: cardboard boxes - bottles are horizontally packed

Cases: 6 x 37,5cl