



DOMAINE CLOS DES ROCHERS

RIESLING - VIN DE GLACE



ORIGIN

Luxembourg
100% Riesling

VINIFICATION

This wine is made from grapes which are harvested in a natural outside temperature of minimum -8°C (19°F). Minimum required sugar concentration 280 gr/lt.

TASTING NOTES

A combination of a very high level of residual sugar and a refreshing acidity. Highly concentrated, fruity and full-bodied wine.

SERVING SUGGESTIONS

To be savoured by itself or with low sugar desserts.
Goes also well with foie gras.

STORAGE

Will keep for several decades.

TECHNICAL DATA

Packaging: cardboard boxes - bottles are horizontally packed
Cases: 6 x 37,5cl