

# DOMAINE WACH

## MOENCHBERG GRAND CRU

### ALSACE



Character: Sharp and fresh

Grapes: 100% Riesling

Vintage: 2014

Alc: 12%

Garde: 5 to 10 years

Soil Type: Marly-limestone

Winemaking process: The entire wine estate is hand-picked. Vinification is made parcel per parcel, fermentation is made in casks and aged for a year on lees

Appearance: Straw-yellow with bright reflexions

Aroma: The glass is full of exotic fruits. The typical aromas of hydrocarbons are also present. Fresh seaweed iodine

Palate: Firstly full-bodied and round on the palate, a nice freshness tends to balance the whole sensation. Generous and complex from his youth

Pairing: Mushroom risotto, Chicken tajin with peaches, Sauerkraut, St-Jacques or a dessert made from yellow fruits