

RIESLING Vieilles Vignes AOC Alsace, France



Established in the small village of Wettolsheim, five kilometers West of Colmar, the EHRHART family has been farming the diverse terroirs of Alsace since 1725. Philippe and Corinne Ehrhart farm their 25 hectares among 11 different villages with a wide variety of soils, including 4 terroirs of Grands-Crus like Hengst, Brand, Schlossberg and Goldert. All the terroirs are vinified separately to preserve the tipicity of each of them. All wines have been certified as organic since 2010 and biodynamic since 2012. Their kids Florian and Margot joined the family estate and are now the new generation of winemakers.

This Riesling has notes of flowers and white stone fruits. Dry, racy, delicately fruity, offering great finesse. A typical and fine wine that will be suitable for shellfish, fish, ideal also as an aperitif Alsace Riesling is recognized as one of the world's finest white wine varietal.



Certified Organic by Ecocert France and Biodynamic by Demeter



Hand harvested



100% Riesling



Vines are on average 40 years old



Stainless steel tanks to preserve the fruitiness of the grape and the tipicity of the terroir



Yield : 59 hl/ha



Marl Calcareous soil



Annual production: 13000 bottles



After hand picking, the grapes are pressed immediately to extract the maximum aromatics and retain the bright fruit qualities. They use 2 pneumatic presses, so they can press very slowly for 4 to 5 hours. Native yeasts only and the fermentation ranges from 1 to 4 month, sometimes longer. The wine is aged for 6 to 9 months on fine lees in stainless steel tanks with some batonage once or twice a month.