



# Riesling

**Grapes:**

100% Riesling AOC Alsace

**Alcohol:** 12.5% by volume

**Sugar:** 3.7 g/L - dry

**Land and grape growing:**

The 12 hectares of vineyards around the town of Orschwiller are made up of 30 parcels which offer great diversity. Sustainable farming techniques are used, and vineyards are in organic conversion. North of the town, Riesling grapes are grown in granite soils, and are the last to ripen of the Alsace varieties.

**Winemaking:**

Vinified in native yeasts at low temperature for 8 weeks and aged on fine lees for 7 months.

**Tasting Notes:**

Inviting with aromas of lemon and green apple, this is a classic Alsatian Riesling of the highest quality. It is elegant and fresh in the mouth, with flavors of dried and fresh lemon peel, ripe green apple and golden plum. The wine is juicy and well balanced, with a dry, lingering finish.

**About Domaine Allimant-Laugner:**

For 11 generations the Allimant-Laugner family has been crafting wines in the Alsace region of France. There are three generations involved with the domaine today: Mariette Laugner, her son Hubert, and grandson Nicolas. Sustainable practices are used in the vineyards, and shallow soils allow roots to reach the bedrock, which gives the wines a strong expression of the terroir.

