

# **RÉMY GRESSER**

### RIESLING MOENCHBERG GRAND CRU

2017



Grape Varietals ABV 100% Riesling 13%

Soil Type Average Age of Vines

Fossil limestone 40 years

#### Vinification

The Moenchberg Grand Cru vineyards were first planted in the 12<sup>th</sup> century by Cistercian monks. Hand harvested, with careful sorting, pneumatic pressing, fermentation with native yeasts and aging in neutral oak barrels. Biodynamic & organic.

## **History**

The Domaine Rémy Gresser is located in Andlau, halfway between Strasbourg and Colmar. The village is situated on the Wine Route at the foot of the Mont Ste Odile and on slopes that have long been renowned for the quality of their wine. For viticulturist Rémy Gresser, the most important thing is the love of the soil. He believes this is what separates the winemaker whose prime concern is profitability and market forces, from the authentic winemaker who remains faithful to a philosophy of the terroir and the environment and who represents the historical qualities of the land-proud peasant.

## **Tasting Notes**

Wonderful, developed Riesling aromas overlaying the deep, rich fruit core typical of the vineyard. Elegance and length.