

GRAND CRU SCHLOSSBERG RIESLING

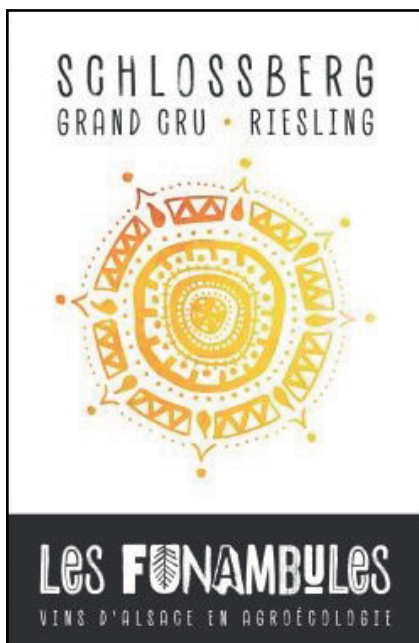
Vintage : 2019

AOC : Alsace Grand Cru
Nb of bottles : 650



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



Dry white wine. The nose is rich with brioche bread scents, lime, ripe quince and flinty mineral notes. Voluminous and complex on the palate. Straight and precise minerality. Crisp acidity, lime.

Plots : 26 acres, situated on the upper hillsides overlooking the castle and Kaysersbergs valley. A magic place, out of time.

Age : Planted between 1962 and 2000.

Soil : Flush bed-rock of granite dominance.

Exposure : Due South.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Braided, untrimmed vines. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 20 hectoliters/hectare.

Vinification : Riesling (100%).

Whole bunch pressed for 10 hours. Indigenous yeast. Addition of 2g/hl of SO₂ on the fresh juice.

Maturation : 36 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 8mg/L - SO₂ Total : 46 mg/l

H₂SO₄ total acidity : 5.40 g/l / Tartaric : 8.30 g/l

Residual sugar : 4.5 g/l

Alcohol : 14.5 % vol.

Tasting : To be served between 10 and 12°C.

Aging potential : Wine to keep but ready to be drink today. A decanting will be good.