



DOMAINE CLOS DES ROCHERS

RIESLING

GREVENMACHER FELS



ORIGIN

Luxembourg
Grevenmacher "Fels"
100% Riesling

VINIFICATION

The grapes, harvested by hand, are selectively picked at the most favourable moment of their maturity. End of October, the harvest is generally over.

The grapes are collected in crates of 200 kg and are transported twice a day to the Domaine's pneumatic wine presses.

The must ferments in small stainless steel or oak vats under temperature control. After ageing for a few months on fine lees, the wines are bottled in the spring following the harvest.

TASTING NOTES

Crisp wine with a good minerality.

SERVING SUGGESTIONS

Excellent with fish and seafood, white meat or a "pot-au-feu".
Serve at 8-10°C (46° to 50°F)

STORAGE

Store the bottles horizontally.
Ready for drinking now or within 4 years of purchase.

TECHNICAL DATA

Packaging: cardboard boxes - bottles are horizontally packed
Cases: 6 x 75cl