VDP.GROSSE LAGE

2022 Kirchberg Riesling GG trocken

No. 206

The protected core of the Ilbesheim KALMIT, south-western slope, partially cross-terraced. The KALMIT was formed during the subsidence of the Upper Rhine Graben in the Tertiary period. Porous land snail limestone as a base and the changing topsoils such as loess, marl or hanging loam make this terrain so special. Kirchberg is an old single vineyard in Ilbesheim. Back in the 1950s, the former viticultural school maintained an experimental plot for Pinot Blanc cultivation due to the exceptionally good conditions and high limestone content.

WINE A Riesling full of tension with grandiose elegance.
Grown on the extremely chalky soils of our terraced
Kirchberg, it is chalky, grippingly focused on
minerality and fresh coolness. Subtle white peach fruit,
with a hint of warm citrus fruit and a fine salinity
underneath. Riesling with juicy length and great ageing
potential.

Selective hand-picking. Whole bunch pressing. Spontaneous fermentation in stainless steel with minimal pre-clarification.

STORABILITY 10 years and more

 ${\tt FOOD}$ Seafood in all variations, especially good with oysters ${\tt RECOMMENDATION}$ or scallops, poularde from the oven

DRINKING 13 °C TEMPERATURE

VINIFICATION

ANALYSIS Alc 12,5 %vol, Acidity 6,5 g/l, Residual Sugar 2,7 g/l





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