



BIECHER & SCHAAL



GRAND CRU SCHOENENBOURG

“The Magnificent Hill”

Riesling

Schoenenbourg is among the most celebrated of Alsace's Grands Crus vineyards, with descriptions of its wines dating back to the 16th century. Known as producing “the most noble wine of this country”, even the philosopher Voltaire owned several vineyards in the Grand Cru.

The **Gypsum** soils here produce Rieslings that are deep, rich with some smoky depth, and hints of honey. The palate is concentrated and full, with the medium sweet fruit framed by good acidity and a minerality.

SOIL

A water-retaining subsoil of Keuper, marl, dolomite and gypsum, overlaid with fine layers of quaternary siliceous gravel..

VINEYARD : Situated to the north of Riquewihr, the vineyard runs along the rather steep south and south-east flanks of the Schoenenbourg hillside, at an altitude of 265 to 380 metres.

HISTORY Schœnenbourg renowned ever since the early Middle Ages, the wines of the Schœnenbourg were famous throughout northern Europe in the 16th century. The great Swiss cartographer, Merian, cited in 1663 : «The Schœnenbourg, which produces the most noble wine of this country». Voltaire owned several vineyards here. Schœnenbourg Grand Cru wines age particularly well, and in time develop powerful, rich aromas.

WINE TASTING A deep, rich herby nose displays sweet, lime-edged fruit. There's some smoky depth, and hints of honey. The palate is concentrated and full, with the medium sweet fruit framed by good acidity and a minerality..

AGEING POTENTIAL : 10-20 years **WINE & FOOD** : frill of fish with crushed tomato and peppermint, Comté, refined Chèvre cheeses...

