



GRAND CRU SOMMERBERG

“The Summer Hill”

Riesling

Sommerberg is reputed one the greatest grand Cru vineyards of Alsace, documented as having produced some of the region's finest wines since the year 1214.

From old vines on the steepest part of the Grand Cru. The **granite** soils give the wine an intense lime flavour and a touch of honey. Bone dry, the balanced acids give complexity and length.

SOIL : Dominantly granitic with black and white micas,. This soil, is rich in mineral elements, and ideal for vine growing.

VINEYARD : From a 45 years old vineyard, the Sommerberg is situated on a very steep slope (45°), face due south, and exceed 400 metres of elevation.

HISTORY

Viticulture was first recorded at Niedermorschwihr in 1214, and the name of Sommerberg was jealously reserved for this particular vineyard from 17th century onwards.

WINE TASTING

Dry, Lovely, intense minerally nose with complex lime fruit, a touch of honey and some spice. Rich but bone dry palate with lovely mineral extract and intensity. Quite tight with good acid structure; good potential for development.

AGEING POTENTIAL : 8-10 years

WINE & FOOD : Sea fish in lemon sauce, scallops brochettes or grilled king prawns.

