



BIECHER & SCHAAL



GRAND CRU WIEBELSBERG

“The Lady Hill”

Riesling

Wiebelsberg is among the most feminine Alsace's Grands Crus, with descriptions of its wines dating back to 1828. A broad southern exposure, a steep slope, a river at the foot of the hill, all these elements help to create an ideal microclimate for the production of a great wine.

The **pink sandstone** soils here produce Rieslings that are fine, distinctive, very floral bouquet, delicate fruit, and noble, elegant body. Riesling Alsace Grand Cru Wiebelsberg ages admirably.

SOIL : Consists of Upper Vosges pink sandstone. Since the sandstone is mainly composed of quartz crystals cemented by a siliceous and ferruginous matrix, with sometimes intervening layers of clay, the soil is therefore loose, sandy, well-drained and heats up quickly. The steep slope helps the soil to take advantage of all the sunshine, mainly during autumn.

VINEYARD : Situated at the northern entrance to the valley of Andlau, immediately to the east of the Kastelberg, the vineyard area of the Wiebelsberg extends between 220 and 300 metres elevation. A broad southern exposure, a steep slope, a river at the foot of the hill, all these elements help to create an ideal microclimate for the production of a Grand Cru wine.

HISTORY The Wiebelsberg was already mentioned in 1828 by the vine expert Stoltz in his historical and topographical notices on vine-growing and wines from Alsace.

WINE TASTING With its fine, distinctive, very floral bouquet, delicate fruit, and noble, elegant body, Riesling Alsace Grand Cru Wiebelsberg ages admirably.

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

