

Pierre Brecht Riesling 2014

Alsace AOC • France

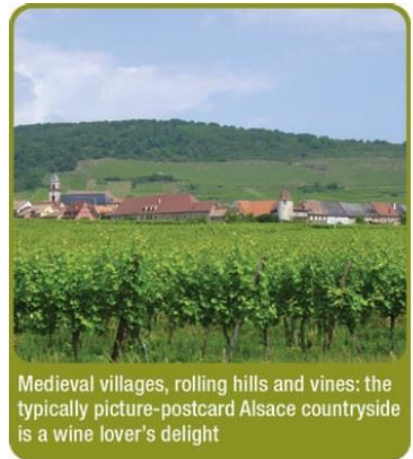


Beautiful, sun blessed and gloriously mountainous Alsace on the eastern edge of France is often forgotten. Yet Alsace makes some of France's finest whites. Riesling is the most noble variety – just taste this pristine, lime and mineral fresh white.

This wine has a lovely sharpness to it which makes it easy to drink on its own or with food

Online Review for 2013

Ask a sommelier or wine critic their favourite white grape and chances are it'll be Riesling. It's renowned in Germany, Austria and the New World, but many forget that this variety produces some of its finest wines in Alsace, eastern France. Steep slopes, abundant sunshine (the sunniest spot in all France) and the Vosges mountains all lend the region's wines a pristine freshness (whatever the sweetness – and they do vary from intensely honeyed to bone dry), amazing intensity and purity of fruit. This is an elegant white from the Gisselbrecht family's 350 year old cellar, today run by brothers Philippe and Claude. With a perfect balance of apple, floral notes and lime zip, this off-dry white is ideal with fish, spicy dishes or crab soufflé.



Medieval villages, rolling hills and vines: the typically picture-postcard Alsace countryside is a wine lover's delight

WINEFILE

STYLE	Lighter, fruit rich style, dry and rounded
GRAPE	Riesling 100%
COLOUR	Pale green straw
AROMA	Slate, mineral and lime aromas
TASTE	Pure, stony, citrusy and mineral intensity with a slight peachiness
DRINK BY	End 2022
ALCOHOL	12%