

Grapes

Region/Appellation  
AOC Alsace

Alcohol by volume  
13.00%

Drinking Window  
2022 - 2028

Tasting Guide



Tasting note printed  
16/11/2024

# Lieu-Dit Buehl Riesling, Sélection Parcellaire, Alsace 2020 6x75cl

## Winemaker Notes

This Riesling exhibits exotic fruit aromas such as pineapple and mango which are conferred by the solar characteristic of this south-facing slope. We also notice very mineral notes of blossoms. The palate is powerful with ripe fruit aromas. The schisty characteristic of this soil is exhibited with a great acidity and iodized notes on the finish.

## Vineyard

Just a short distance from one of the Compostelle routes, in the village of Bernardvillé, this plot is planted in a unique subsoil on the only strip of blue schist in Alsace which dates back to the Precambrian (over 542 million years ago). Its soils are deeper than that of the neighbouring Fels plot (over 30cm) and give the wines from the Buehl vineyard their powerful structure. A southern exposure and a steeply sloping hillside (up to 40%) result in a remarkably round and concentrated wine.

## Winemaking

The grapes are harvested by hand into 20kg boxes. Vinification starts with a long pressing, then a static cold settling is carried out. Fermentation takes place thanks to native yeasts. Malolactic fermentation is complete. The wines from Domaine de Schieferkopf undergo full malolactic fermentation and are characterized by their late ripening terroir which enhances the complexity and round structure of our wines. The malolactic fermentation brings out the minerality from the blue schist terroir. The wine is aged for 15 months in big casks (foudres).

## Vintage

With good early growth and mild temperatures, budburst ended in mid-April and branches began to grow nicely. Very soon, the first inflorescences emerged and the sweet perfume of the vine flowers warmed our hearts. The weather was kind to us, temperatures did not soar and there was good rainfall. Disease was contained, and pressures kept under control. During the summer, we enjoyed mild, warm but not excessively hot temperatures and rainfall here and there. The hillside plots benefit most from this type of climate. Bunches ripened before our eyes and we harvested just ahead of schedule. The race was on to prepare for an early vintage. The cooler summer brought good acidity and balance. The fruit notes stand out beautifully against the minerality of the schist. 2020 is looking to be a high-flyer with some fine aromas.

## Food match

Grilled and Roasted White Meats

Pair with pork, cured meat, rich fish & spicy vegetarian food

