

Grapes

Region/Appellation
AOC Alsace

Alcohol by volume
13.00%

Drinking Window
2022 - 2028

Tasting Guide



Tasting note printed
16/11/2024

Lieu-Dit Fels Riesling, Sélection Parcellaire, Alsace 2020 6x75cl

Winemaker Notes

The nose is refined with mineral notes and citrus aromas and lemon. The palate is racy and nervous with a lot of minerality. The finale is on salty notes with a great length and a great texture.

Vineyard

Located in the village of Bernardvillé, just a short distance from one of the Compostelle routes, this plot's vines are planted on the only strip of blue schist in Alsace, a unique subsoil that dates back to the Precambrian (over 542 million years ago). The plot's shallow soils (20-30 cm) lend the wines their exceptional mineral structure. The gradient of the hillside (30%), its southeast exposure and its windy microclimate give the wine from the Fels vineyard its elegant, round and taut character.

Winemaking

Vinification starts with a long pressing, then a static cold settling is carried out. Fermentation with indigenous yeasts. 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

Works well with dishes that have a hint of spice.

