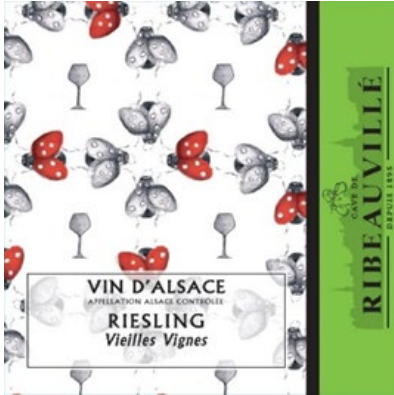




Serge Doré Selections
MERCHANT OF SIGNATURE WINES

CAVE DE RIBEAUVILLÉ

RIESLING « VIEILLES VIGNES » ALSACE - 2022



ORIGIN
ALSACE

APPELLATION
ALSACE

LOCATION
GPS: 48° 4' 54.1164" N
7° 21' 20.1600" E

VARIETALS
100% OLD VINE RIESLING

VINEYARD
265-HECTARE SINGLE ESTATE
30+ YEAR OLD VINES

SOILS
LIMESTONE

FARMING
CERTIFIED ORGANIC FARMING
HAND-HARVESTED GRAPES

WINEMAKING
FERMENTATION TAKES PLACE IN
STAINLESS STEEL TANKS

TECHNICAL INFO.
13.5% ALC. |

ESTATE

Cave de Ribeauvillé, is the oldest, and one of the most award-winning wine cooperatives in France. It was founded in 1895 following the Franco-Prussian War. The name comes from the 8th Century "Lords of Ribeaupierre." Despite a history of civil unrest in this area of France from 1895, the Cave de Ribeauvillé has managed to preserve its spirit of solidarity and efficiency in winemaking. From generation-to-generation, vintage-to-vintage, grape growers have called for independence in making their own wine without interference. This Alsacien 265-hectare single estate with eight Grand Cru lieux-dits is one of the most fertile regions in Europe.

TERROIR

Harvested entirely by hand, the vines take root in soils with a high limestone content which is set along a geological fault line. Here the vines are well-exposed during the day and well-cooled by night forest air.

ABOUT THE WINE

This dry, old-vine Riesling comes from 100% Riesling vines aged over 30-years old at the foothills of the Vosges Mountains. The grapes come from vines cultivated using **certified organic farming** methods and without any chemical treatment, with low yields. The harvest is exclusively manual. The pressing is done in whole bunches on pneumatic presses in order to avoid any crushing. A separation of the juices is carried out in order to optimize the quality of our wines. After static settling, the wines ferment under temperature control, and are then aged on fine lees for 3 to 6 months.

Cave de Ribeauvillé Riesling Vieilles Vignes has dry, racy, aromas ranging from fruity (citrus) to mineral (flinty). The clean, fresh, exotic notes of tropical fruits with a honey minerality are followed by a fine acidity which lead to a long finish in the mouth. Cave de Ribeauvillé Riesling is a well-balanced wine with an outstanding finish.

FOOD PAIRING

Enjoy with grilled fish, shellfish, marinated salmon, quiches, tarts and goat cheeses.

REVIEWS

2022 – “This vintage has not yet been reviewed.”