

LANGENBERG 2012
Terroir Wine, nominated for 1^{er} Cru status



Terroir: Located in Saint Hippolyte, on a steep slope lined with historic terraces, facing South and marked by very degraded, poor and thin granite. A complex terroir, uniting early-ripening varieties and Riesling in a saline symphony...



Varieties: Co-plantation of Riesling, Pinot Gris, Beurrot, Muscat and Pinot Noir



Characteristics: A great tight and mineral white wine, thanks to the degraded, granite soil of Saint Hippolyte. This was the first co-planted vineyard on granite soils in Saint Hippolyte. Nose of lemon, grapefruit and white flowers (lily of the valley, elderflower), light mineral touches spice the bouquet. The palate is airy and subtle, with aromatics that are light as a cloud. The finish leaves the sensation of salinity that is so unique to Saint Hippolyte's granitic soils.



Serving Suggestions: Must be decanted 3 hours before serving. Recommended serving temperature: 12°C.



Aging Potential: Can be served now or kept until 2023.



Food Pairing: Pairs perfectly with white asparagus, dishes with citrus-scented sauces, or a grilled sea bass on a bed of fennel.



Technical Details:

Alcohol: 12% Residual Sugar: 8.7 g/L Total Acidity: 5.43 g/L

Yield: 35 hl per hectare,

Plantation Density: 12,000 vine stocks/hectare

Vine Age: Planted in 1997

Harvested by hand

Vinification: Long pressing of the whole bunches. Fermentation with indigenous yeast takes place in barrel. The wine is aged on its lees for one year in the cellar. Bottling with light filtration.

Ecocert-certified, Demeter-certified.