

Domaine Ansen 'Lerchensand' Riesling

(Alsace AOC)

100% Riesling



The 'Lerchensand' Riesling comes from a single small plot of vines where the soil is based on Triassic marl named Keuper. On this southeast facing hill, gypsum mixed with many colors of clay is also extremely rich in salt content. In the cellar the grapes are pressed and naturally ferment in stainless steel tanks and remain with the lees for about 12 months before a light filtration and bottling. The finished wine is deeply complex, bone dry, and so very satisfying. The aromas come across with lime zest, fresh lemon, yellow apple, green pear, and wet stone. In the mouth, there is a delicate balance between the fresh mineral-driven acidity and the incredible weight and texture that takes the palate on a journey through to the end. Sensationally fresh and vibrant, this Riesling can pair with an exciting amount of different cuisine.

Bon Vivant

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