



"Les comtes ..." AOC Riesling GC Osterberg 2016

Cave De Ribeauville, Alsace, France

LCBO # 22641 | 12.0% alc./vol. | \$53 | Release: 02-Dec-2021

"Sophisticated and elegant bone dry, steely Riesling with delicate notes of white flowers, juicy citrus fruit, a fresh mineral salinity and a smoky character. Excellent."

Score – 95p. (Decanter WWA)

The nose suggests embalmed fruit preserved in citrus oil. There are notions of quince, apple and lemon oil. The palate has attained a balm-like viscosity but stays absolutely dry, showcasing the chalky texture and the exquisite purity of apple and lemon. The finish is a triumph of lively, ripe and wonderfully spiky citrus.

Terroir:

Elected "Winery of the year" 2014, 2016, 2017, 2019, 2021, the Cave de Ribeauvillé dates back to 1895 and now covers a single vineyard of 235 Ha with 8 Grands Crus and many soils of great value. The Grand Cru Osterberg vineyards cover ~24 Ha and have stony, clay-over-marl soils. They are located on the steep, sun-drenched from early in the morning and in the shadow early afternoon to provide the best freshness and mineral aromas, east-south-eastern slopes of Ribeauvillé at ~300 meters elevation.



Vinification:

Hand harvest only, selection of ripe grapes only, juice separation mandatory (tail is always avoided), low yield (40hl/ha) small batch (only ~4000 bts prod/year), temperature control vinification (betw 22 and 24° C), 4 weeks fermentation, then 9 to 12 months on fine lees. No malolactic fermentation for higher freshness. Bottling and ageing for at least 12 months before selling.

Variety: Riesling 100%

Residual sugar: 5 g/L

Serving suggestion and food pairing: Cellar for a decade or enjoy now at 12°C with seafood, sushi's or Choucroute, marinated salmon, roast or sauce cooked poultry and goat cheese.



Decanter WWA

Wine Enthusiast (15&14vintg)

95p & Gold

93p