

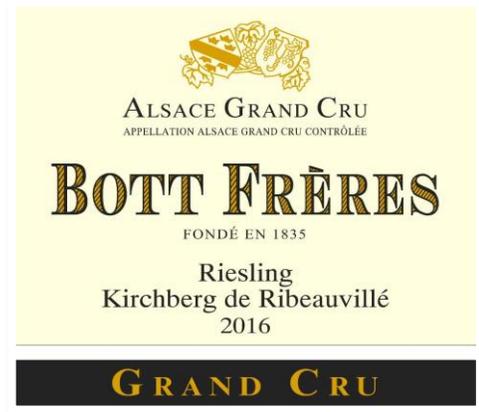
# **DOMAINE BOTT FRERES**

## *Riesling Grand Cru Kirchberg de Ribeauvillé*

### *Alsace Grand Cru*

#### **Technical information**

**Country:** France  
**Region:** Alsace  
**Appellation:** Alsace Grand Cru  
**Grape Variety :** 100% Riesling  
**Terroir :** Clayey with limestone soil.  
**Age of the vines :** around 25 years



#### **Vinification**

The harvest is done by hand – pressing is carefully undertaken with pneumatic presses. Fermentation temperature is controlled by cooling – Ageing 8 to 10 months in century old oak casks – Bottling after tangential filtration – Storage in bottles in our cellars at stable temperature.

#### **Tasting notes**

With great finesse and a firmly structured body, the Alsace Grands Crus Kirchberg have in common an elegant bouquet, with which time produces the exquisite aromas characteristic of marly-limestone soils.

**Best to drink:**  
10 to 15 years

#### **Wine pairing:**

A wine to enjoy with the most refined dishes and goat cheese.

