



## GRAND CRU **EICHBERG** **Riesling** 2008

Reaching  
the summits



**LOCATION** :: Eguisheim  
**ASPECT** :: Southeast  
**ALTITUDE** :: Between 220 and 340 m  
**SOIL** :: Clay-silt



**DRINK AT** :: 8° C  
**CELLARING** :: 10 years  
**OPTIMUM** :: 4 to 7 years  
**SUGAR INTENSITY** :: 1 - 2 - 3 - 4 - 5 - 6 - 7 - 8



Grilled fish (salt and freshwater both)  
Raw fish (sushi, sashimi), caviar, lobster



**TASTING NOTES\***  
by **Manuel Peyrondet** - Best Sommelier of France, 2008

*Tasted in December 2009 at 10° Celsius.*

### **COLOR**

A brilliant pale yellow with green highlights.

### **NOSE**

The nose of the wine is precise and elegant. Marked by a high degree of minerality, it suggests fresh notes of grapefruit, lemongrass and flint. After breathing, the mineral streak becomes more pronounced as the soil content, reminiscent of wet chalk, comes through fully.

### **TASTE**

On the palate, the wine proves to be extremely precise: lively, chiseled, this Riesling has a surprisingly vivacious character. There is not the least gram of sugar. Mid-palate, the taste is driven by a mineral liveliness that is the backbone of the wine. The finish reminds us of the soberness a grand cru can have if not given the time to evolve.

**PAI** The finish is based on the acidity, around 6 caudalies.

### **MY THOUGHTS**

It reminds me of the other Rieslings already tasted in this range. Apart from the completely dry style typical of Rieslings, this one has a mineral structure and good tension. It would be best to give it another 3 or 4 years to mature. Lovers of great Rieslings, the dry and racy ones, will be deeply satisfied. Think about having it with seafood specialties, goat cheese and marinated fish.

### **TO SERVE WITH...**

- Sole in white sauce and avruga caviar
- Bass cooked in a chafing dish, with oyster tartar and lemony watercress juice
- Red tuna sushi with horseradish and marinated soy sprouts



Decant to a carafe at serve at 10° C. Cellaring: 12 years

