

VINS D'ALSACE
ZINCK
Paul & Philippe

TERROIR **Riesling** 2008

Refined
wine tasting



ASPECT :: South, southeast

ALTITUDE :: Between 230 and 280 m

SOIL :: Clay-silt



DRINK AT :: 8° C

CELLARING :: 8 years

OPTIMUM :: 2 to 5 years

SUGAR INTENSITY :: 1 - 2 - 3 - 4 - 5 - 6 - 7 - 8



Fish in sauce, scallops, lobster

Slightly spicy dishes



TASTING NOTES*

by **Manuel Peyrondet** - Best Sommelier of France, 2008

Tasted December 2nd 2009 at 10° Celsius.

COLOR

The wine is a beautiful, intense pale golden-yellow.

Quite brilliant, its color promises great vitality.

NOSE

The nose is engaging and pure. Slightly restrained by its youth, the wine suggests rigor and freshness. Like the Riesling of the Portrait range, we expect to find a very dry Riesling.

The range in fragrance is a complex mixture of mineral notes along with lime, evoking hints of gooseberry and fern.

TASTE

In the mouth, the wine is lively, neat and perfectly dry. We find the spirit of the Portrait Riesling with a light wine, full of character. The taste evolves with finesse and reserve; it needs some time to come into its own. The finish is racy, mineral and chiseled.

PAI around 5 caudalies (persistence: 1 caudalie = 1 second)

MY THOUGHTS

I find in this wine the spirit of the Portrait Riesling, but with greater depth and more minerality; unfortunately, its youth limits its expressiveness.

A bit shy at this age, it absolutely deserves a good hour's breathing. It's best served at around 12°C, as it isn't shown to advantage when colder. It will satisfy sensitive wine lovers, fans of Rieslings with a lively, cutting edge. Like all great wines, let it age two years. It will mature and improve in volume. Any cuisine based on raw fish, marinades or lemony sauces should show it to its best advantage.

TO SERVE WITH...

- Scallops tartar in argan oil and a salad of Granny Smith apples
- Minced raw bass with lime juice
- Pan-fried wild turbot, cockles and razor clams cooked in a court-bouillon



Cellaring: 6-7 years without problem



BRONZE MEDAL

Decanter World Wine Awards 2010

