



JEAN BIECHER  
& FILS  
ALSACE



## Riesling – Organic

DEPUIS  
1762

Named after the first vintage made by the Biecher family, the 1762 range is a vinous exploration of Alsace heritage. It's intended to be a picture of Alsace, seen through the lens of her mature vineyards, in a given vintage. Therefore, the cuvée is composed of rare and extraordinary parcels of vines.

### Tasting notes

Appearance : Pale straw in appearance with green hues and a brilliant clarity.

Nose : Intensely focussed, with an abundance of orange blossom, fresh lime and tropical fruits.

Palate : A classic Alsace Riesling, brimming with bright citrus notes, lemon curd and crisp green apple, accompanied by slate-like minerality and refreshing natural acidity.

### Food and wine pairing

The 'zing' of Riesling is a delightful complement to the fresh flavours of seafood, shellfish and white fish, and enhances citrus or garlic based sauces. Crunchy summer salads and capsicums resonate with the flavours of Riesling , with both the wine and dish being complimented by the match. Tangy foods, such as tomatoes and vinegar-based dressings, are also ideal food matches. On its own, Riesling is a mouth-watering aperitif, especially on a bright summer's day.