



**JEAN BIECHER**  
& FILS  
ALSACE

## Riesling – CLASSIC

### A.O.C. ALSACE

To fairly describe the Riesling, both the pure and complex structures must be mentioned: the large trees with its branches outstretched towards the sky in winter. The elegance of its acidy structure, its vigorous and exquisite aromas along with its strong ties to the mineral world make this wine an unending adventure of depth and finesse

### History

It's the ultimate Rhineland grape variety! It's recognised the world over that it originated in the Rhine Valley. For some, it was the Roman Argitis Minor grape varietal and its culture dates back to the Roman occupation.

### Tasting notes

The pale yellow hue with bright green tints is indicative of its characteristic freshness. It's aroma is fine and elegant, with subtle fruit and floral notes, and even aniseed, cumin, liquorice and fennel seeds. Its framework is provided by a lively intensity.

### Food and wine pairing

In addition to pairing naturally with traditional Alsace dishes such as Choucroute and pork-based dishes, it has a natural affinity with fish and shellfish, such as scallops, gracefully highlighting the salty, almost iodene flavours of the sea.