



**JEAN BIECHER
& FILS**

**Alsace Grand Cru
GRAND CRU SCHOENENBOURG
Riesling**

History & Terroir

Situated to the north of Riquewihr, the vineyard runs along the rather steep south and south-east flanks of the Schœnenbourg hillside, at an altitude of 265 to 380 metres. It covers an area of 53,40 ha, over a water-retaining subsoil of Keuper, marl, dolomite and gypsum, rich in fertilising agents, overlaid with fine layers of quaternary siliceous gravel, Vosges sandstone and Muschelkalk, with at its eastern extremity outcrops of lias marl limestones.

On the Schœnenbourg, Riesling is King. Schœnenbourg renowned ever since the early Middle Ages, the wines of the Schœnenbourg were famous throughout northern Europe in the 16th century. The great Swiss cartographer, Merian, cited in 1663 : «The Schœnenbourg, which produces the most noble wine of this country». Voltaire owned several vineyards here. Schœnenbourg Grand Cru wines age particularly well, and in time develop powerful, rich aromas.

Wine Tasting

A deep, rich herby nose displays sweet, lime-edged fruit. There's some smoky depth, and hints of honey. The palate is concentrated and full, with the medium sweet fruit framed by good acidity and a minerality.

The wine structure is full-bodied and ample, backed with robust exuberance. Gypsum is expressed by specific and delicate minerality, through smoky, match-stick and flint notes. The natural intensity of this Grand Cru and its distinct, aromatic and terroir-specific diversity, soothes the expression of this Riesling.