



MEMORIA

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :
St Vitus Cathedral – Prague

VARIETY: 100% Riesling

VINEYARD SIZE: 1 hectare.
Parcel “Hengst” & from the old vines parcel
“Le Chalet”.

TERROIR:
Marly-clay & alluvium.

VITICULTURE: 40hl/ha
Soil ploughing, scraping & canopy management.

PRUNING: Guyot Poulard.

VINIFICATION & MATURATION:
Organic & Biodynamic farming.
Biodyvin certified.

Harvest 100% hand-picked.
Harvest reception by gravity.
Long pneumatic pressing for 6 hours.
Fermentation 100 % natives yeast.
Aged in 500 liters amphora during 12 months.

No fining, No filtration.

PROVENANCE OF THE GRAPES:
Domaine Josmeyer – Isabelle et Céline Meyer

COMMENTARY :
Nose with mineral notes and fresh herbs. Greedy round texture counterbalanced by a beautiful tension, nose of ripe yellow fruits, lemon-flavoured notes, vervain, white flowers, fennel. Beautiful rocky and mineral notes after opening and long incisive end of mouth. A wine of a large smoothness associated with the dense and complex structure which will be able to age quietly of many years in your cellar.

« This 6 hands cuvées realized with my girlfriends Isabelle and Céline is an UFO.... A nose of hot rubble, a sharp tension and an unexpected very round texture for a Riesling born in Alsace, it is also that the charm of collaboration between friends... 😊 » Fred

WINE & FOOD PAIRING:
Sea-bream on its fennel bed.
Fattened hen with candied citrus fruits, vegetable wok.
Poêlée of squids, Espelette pepper & pak choy.
A ladle of Beluga caviar.
Fried langoustines, green asparagus and reduction of shellfish and lemon grass.
THE Famous sisters Meyer Alsacian sauerkraut.
Mackerel and salmon Sashimis.
Cabecou, Valencay, Swiss gruyere, old Gouda.

TASTING:
Ideal pouring temperature : **16/17°C**
Drink now and for 10/15 years to come.