

CUVÉE NOBLE N° 2



Cuvée Noble N°2 is a unique blend of Riesling and Pinot Gris. Both varietals are considered “noble” varietals from Alsace. Together they make this wine fresh, aromatic with fruity flavors, very food-friendly.

Appellation	AOC Alsace
Grape Variety	Riesling & Pinot Gris
Soil	Clay and limestone
Ageing Potential	Drink now or within the next 4 years

Viticulture

Limited yields. Guyot pruning, with 5 500 vines per ha on average. Sustainable farming practices.

Wine-making

Traditional.

Tasting Notes

Appearance: bright gold

Nose: Citrus notes, pear and Mirabelle.

Palate: Zesty flavors and fruitiness with a touch of spiciness and a fresh finish.

Serving

Perfect as a pre-dinner drink. Excellent with seafood, fish (smoked fish), white meats, cheeses.

Serve chilled between 8-10°C.