



VINS & CRÉMANTS D'ALSACE
Domaine Jean-Paul et Denis
SPECHT

Founded in 1955 by Alfred Specht, the vineyard of 13 hectares is divided in 40 plots which are located in the area of Mittelwihr and on the more well-known villages of Beblenheim, Riquewihr and Ribeauvillé. The vines are ideally located on the « Under Vosges » hills around these villages. Each plot is worked out separately to get the best out of it.

Alsace 2019 vintage: Alsace was affected by some April frosts and summer heatwaves. Aside from those extreme conditions during the flowering season, mellow temperatures in May and a combination of warm spell and rainfall at the end of August helped the vines achieve the ripeness of the grapes. Harvest started on September 12 for AOC Alsace and AOC Alsace Grand Cru with the grapes in excellent health, ripe and well-balanced.



Domaine Specht Riesling 2019

Alcohol: 12%

Residual Sugars: 7.50 g/L

Tartaric Acid: 6.02 g/L

Tasting: Straw bright color. The nose shows notes of hazelnuts with hints of mint. The mouth attack is floral with a hint of minerality; good length with a clean finish typical of the varietal

Food Pairing:

- Asian dishes – sushi
- Seafood and shellfish – oyster, scallop
- Traditional Alsatian cuisine – choucroute and pork based dished

Ageing potential : 3-5 years

Service temperature: 8-10°C