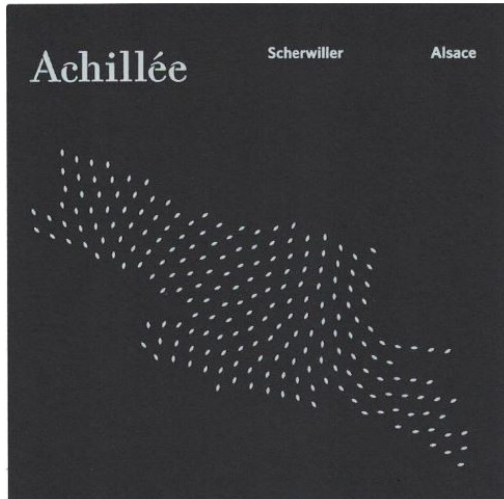


Domaine Achillée Riesling "Scherwiller" dry white 2017/18



Product price:

€127.50

Product features:

Area: ALSACE

Winemaker: Jean et Pierre Dietrich

Vintage: 2017-2018

Appellation: Alsace

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cuvee: Scherwiller

Wine Advocate (Parker): 92/100

Cépage dominant: riesling

Alcool: 12,5

Product short description:

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Robert Parker's Wine Advocate (Stephan Reinhardt, mars 2023) : **92/100**. *From vines averaging 55 years of age on gravelly soils of the commune, the NV Scherwiller (LRISE 7-8) is a pure Riesling that unites the contrasting vintages 2017 (cool) and 2018 (warm). Fermented in stainless steel, the wine exhibits an intense golden-yellow color and a dense and concentrated bouquet of fully ripe stone fruits, lemon zests and almonds, based on perfectly ripe fruit. Full-bodied and elegant on the palate, with a rich and intense texture and ripe acidity, this is an elegant and linear dry Riesling with ginger, lemon and vegetal notes. On the finish, it's quite bitter and with a more robust and sustainable character. This is an interesting and complex white with firm tannins and a tight, still-closed finish. This Riesling will probably take years to gain more finesse and transparency. It is powerful and elegant in texture but far from being a Riesling that you might expect. A carafe might help. " We thought by blending the two vintages 2017 and 2018 we could balance these extremes to obtain a more harmonious wine," explains Jean Dietrich. The*

appellation allows him to blend vintages, but they cannot be declared on the label, hence the "7-8" as part the lot number. 12.5% stated alcohol. Natural cork. Tasted in February 2023. Drink date 2027-2040.