

# ***RIESLING LOUIS HAULLER***

***Region: Alsace***

***Appellation: AOC Alsace***



## **CUVEE TRADITION**

### ***General Description***

Today's Cave du Tonnelier "Copper's Cellars" is the result of a long tradition of craftsmanship. Jean-Francois Hauller (1775-1848) and all his descendants were entirely dedicated to the copping of wooden casks. Leon Hauller (1913-2005) was the last in a line of Master-Coopers. Early in the last century this passion expanded to encompass both vineyards and wine.

The skills, precision, and knowledge of 5 generation of master-coopers have forged the passion for fine Alsace wines.

The vineyards cultivated by the Domaine Du Tonnelier extend on the slopes of Dambach-La-Ville, Blienschwiller, Epfig, and Itterswiller. They are carefully selected to permit the production of a very wide range of all the Wines of Alsace in all appellations from entry level AOC Alsace to AOC Grand Crus, AOC Cremant, as well as late-harvest wines "Vendanges Tardives" and "Selections de Grains Nobles".

### ***Wine Tasting Notes***

Riesling is recognized as one of the world's finest white wine varietals; dry, vibrant, and delicately fruity, it has an elegant bouquet with mineral and floral notes. A wine with great finesse.

Alsace wines are delightful as an aperitif, and while they have been closely associated with fish and seafood, they make an equally fine match with poultry, white meats, game, exotic dishes, cheese and desserts.

The best Riesling pairing combinations are:

Smoked salmon and smoked trout. Salads with goat cheese.

Grilled shrimp, grilled and cooked in sauce fish.

Sushi and sashimi.

Poultry cooked in sauce.

Young and mild cheeses, goat cheeses, and mild cheddar.

### ***Specifics***

Grape Varieties: Riesling 100%

A strict selection from the best granite slopes

Estate bottled