

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.

Vintage 2023 2023 in Alsace was the eighth vintage out of nine to be classified as 'excellent' (4 stars or above). After a dry, mild winter March was cool and wet, pushing budburst beyond the reach of early April frosts. April was wet but remained cool. May marked a shift of gear to summer warmth, particularly towards the end of the month, and flowering unfolded through the first two weeks of June in significant heat. Most varieties (and especially Pinot Gris) responded well to this - but the heat caused coulure for Riesling, whose crop was significantly cut at this point. July remained warm and dry, with drought beginning to be a problem; the end of July and early August was cooler and wetter, with more dry heat at the end of the month. By the beginning of September, it was apparent that phenolic maturity was (unusually) running ahead of sugar maturity, due to the dry conditions, so harvest was a little later than many growers had anticipated, and the wines are less alcoholic than those of 2022. They fermented well and have produced crisp, cleanly defined characters with ample length.

DOMAINE SPECHT ALSACE RIESLING 2023



GRAPES : 100% Riesling

SOIL: Clay-limestone

ABV: 11.7%

RESIDUAL SUGARS: 2.9g/l

Total ACID: 5.62g/l

TASTING NOTES: Straw bright color. The nose shows notes of hazelnuts with hints of mint. On the palate, the attack is floral with a hint of minerality; good length with a clean finish typical of the Riesling

FOOD PAIRING: Sauerkraut, seafood and shellfish (scallops, langoustine, lobster), raw fish (sushi, sashimi, ceviche), grilled fish, fish in a cream sauce, goat cheese. **FOR VEGAN:** Fennel avocado and grapefruit salad, veggie donburi, Thai red curry

Ageing potential : 3-5 years

Recommended service temperature: 8-10°C