



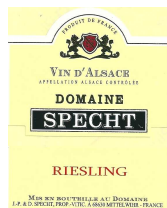
ALSACE RIESLING

Juicy, this wine shows a beautiful nose full of citrus and white fruits notes.
Good mouthfeel and well balance for a great citrus and gasoline aftertaste.

TO DRINK WITH

- Apetiser - Light lunch
- Seafood - Shellfish
- Sushis
- White meat

Serve Between 8 and 10°C (50 to 54°F)



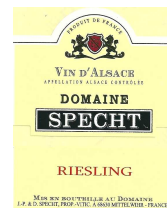
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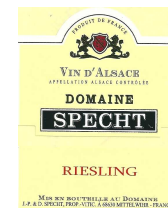
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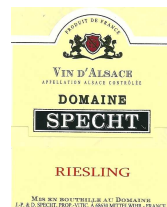
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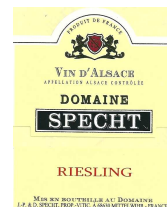
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