

# TERROIRSENSE

## WINE REVIEW

2018 Alsace lieu-dit Bihl

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Good full straw yellow. Herbs and citrus fruit jellies complement juicy orchard fruit and spices on the nose and in the mouth where an element of air-dried berries is obvious. Finishes long and citrusy with hints of ginger and white flowers with a suave if zingy mouthfeel. This needs to be caraffed one hour ahead; despite the *passerillage*, it doesn't taste that round or rich, with the creamy texture seemingly coming more from the sugar than any real depth of fruit. 100% Riesling that really carries the stamp of the vintage due to the Bihl being a little hill that is both very sunny and dry, which clearly led to early-onset *passerillage* in the vineyard (so contrary to the 2016 Bihl this is not a completely dry wine, boasting in fact 10 g/L r.s and 7 g/L total acidity) Thanks to the strog limestone presence in the soil here, they have actually planted some Pinot Noir in the vineyard and therefore will soon be making a Bihl red wine. Drinking window: now-2028.



Ian D'Agata