

TERROIRSENSE

WINE REVIEW

2018 Alsace Steinert Grand Cru

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Good full straw colour. Ripe aromas of apple, butter and pear. Round and tactile in the mouth, with very good juicy acidity cutting through the inherent spiciness and oiliness of the Pinot Gris. Finishes long with notes of ginger, lime and sweet spices. 100% Pinot Gris with 10 g/L residual sugar and 7.7 g/L total acidity, so this is actually very well balanced. Barrel fermented and aged in used barriques for one year. The first vintage of this style of Steinert wine at Rieflé was the 2014 vintage. This wine is far more approachable and easy to drink when young than others in the Rieflé-Landmann portfolio which tend to be quite closed in their youth and benefit from decanting ahead (at least one hour). Drinking window: 2022-2028.



Ian D'Agata