



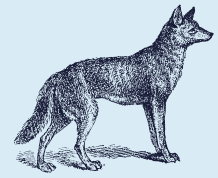
## Domaine Hubert Meyer

### RIESLING

A.O.C Alsace

The Meyer family has a tradition as vigneron in Blienschwiller that date back to 1722. In 1976, Hubert Meyer succed his father as the head of the domaine. His son, Pierre, returned from his studies of viticulture and oenology to take the torch and continue the tradition in 2009.

The wines display finesse and elegance. Precision and balance provide express the tradition of the Meyer family as well as the historic Alsacian village of Blienschwiller.



**PARKER WOLF**

wine & spirits

#### COUNTRY

France

#### VARIETAL

100% Riesling

#### SOIL TYPE

Granite

#### VINEYARD

70 years old  
Exposition South

#### HARVEST

Manual harvesting

#### VINIFICATION

6 hours slow pressing  
Indigenous yeasts  
2 months fermentation  
Stainless steel tanks.  
6 months ages on fine lees

#### RESIDUALS SUGAR

2g/L

#### TASTING NOTES

The nose shows hints of honey, pear, and white flowers. Fruit forward and shows some of the granite minerality of the soil with balanced yet sharp acidity.

#### CERTIFICATIONS



**Moments Unearthed**

parkerwolfwine.com