



MARC KREYDENWEISS

VINTAGE :	2022
NAME OF THE WINE :	Clos du Val d'Éléon
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Riesling and Pinot Gris
TYPE OF SOIL:	Blue-grey Villé schist
ORIENTATION :	South-east
ALTITUDE :	230-300m
AGE OF THE VINES :	35 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity.
CERTIFICATION :	Organic farming by Ecocert and biodynamics by Biodyvin
SURFACE :	1,32 hectares
PRODUCTION :	5 671 bottles, 600 Magnums and 30 Jéroboams
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for 14 months year before bottling. Unfiltered wine, no added sulphites.
ANALYSIS :	12 % alcohol, 1,1 g/l residual sugar, 7,8 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Christian Pion
TASTING NOTE :	A very well balanced wine, with a pure nose with aromas of white fruits. The palate is straight and tense, with a fine and salivating minerality, representative of the terroir.
PAIRINGS :	Seafood, fish, tartes flambées
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	11-13 °C, decant the wine before serving
AGEING POTENTIAL :	To drink or to keep. Potential 15 years

