



JEAN BIECHER  
& FILS  
ALSACE

## Riesling – ORGANIC



Our Organic wines are made in accordance with principles of organic farming, which excludes the use of artificial chemical fertilizers, pesticides, or herbicides. The goal is to produce quality wines and valuing the expression of one's terroir, promoting positive interactions between soil, climate and plants. The organic approach is the logical outcome of a process of environmental protection, appreciation of the capacity of the terroir and the development of a very typical product.

### Tasting notes

In the glass it is pale yellow with hints of green. On the nose, the wine is subtle and racy, with lots of fruit scents like citrus and floral notes. The freshness revealed by its color is the first thing you notice in the mouth, followed by a marked fullness.

### Food and wine pairing

In addition to pairing naturally with traditional Alsace dishes such as Choucroute and pork-based dishes, it has a natural affinity with fish and shellfish, such as scallops, gracefully highlighting the salty, almost iodene flavours of the sea.