





DOMAINE LOBERGER

DOMAINE LOBERGER RIESLING GRAND CRU SPIEGEL, ALSACE

Blend: 100% Riesling

Terroir: Located in the "rain shadow" of the sub-Vosges hills. Soil is

composed of granite, limestone, clay, shale, sandstone

Elevation: 600-1300 feet

Farming: Biodynamic, natural farming Aging: 12 months in stainless steel tanks

Bottled: At the winery

Tasting notes

This bold, golden-hued Grand Cru offers a discreetly flinty, mouthwatering nose to complement the floral yellow plum, zesty lime, and warm golden apple. The palate expands those aromas to fill the huge but balanced body in a way that keeps it agile and poised. A superb silky, powerful finish brings it in for a dramatic and accomplished landing. Incredible value for Grand Cru Riesling of this caliber.

Ready to drink now with rich, textured, and especially buttery white meat or seafood dishes, but easily a cellar candidate through 2028. Certified Biodynamic.



