

1853 **BOECKEL**  
VINS ET CRÉMANTS D'ALSACE  
MITTELBERGHEIM - ALSACE

## RIESLING WIEBELSBERG, A.O.C. Alsace Grand Cru



### Characteristics

A dry wine, representative of its type, very floral with a delicate fruitiness. Finesse with mineral nuances, long in the mouth, high quality and noble body.

### Terroir

From the area known as "Wiebelsberg", a south/south-east facing hillside above the village of Andlau. The gritty soil, steep slope and the river running at the bottom of the valley all contribute to creating the ideal microclimate to form a Grand Cru.

### Vinification and Maturing

Harvested manually; pneumatic pressing of whole grapes; the Must is allowed to settle and then filtered; slow, temperature-controlled fermentation; matured in oak vats.

### Drinking and Keeping

Serve between 8° and 12°.  
Keep for up to 10 years.

### Serving suggestions

Fish cooked in butter or with a cream sauce, or grilled.

### Special Feature

The Wiebelsberg featured in the classification of Grand Crus of Alsace published in 1852 in the *Ampélographie Rhénane* of Dr Stoltz.

### Awards

Wine Advocate (Septembre 2015) 90+ Points (Mil. 2013)  
James Suckling Grands Vins d' alsace 2015/2016 93 points (Mil. 2012)  
Wine Enthusiast Best Of Year 2014 : 93/100 (Mil. 2012)  
Tom Cannavan's wine-pages 2014 : 90-91/100 (Mil. 2010)  
Médaille d'or Concours International Riesling du Monde 2014 (Mil. 2012) ,  
2013 (Mil. 2010) , 2007 (Mil. 2005)  
Falstaff Magazine Nr. 7/2013 – 91/100 points (Mil. 2012)  
WineEnthusiast Magazine - Nov 2013 : 92 points (Mil. 2010)  
Le Grand Guide des Vins de France 2012 Bettane & Desseauve 16/20 (Mil. 2008)  
Le Grand Guide des Vins de France 2010 Bettane & Desseauve 15,5/20 (Mil. 2007)

### The Boeckel Estate

For 400 years the Boeckel family has had its roots firmly planted in the terroir of Mittelbergheim. In 1853, Frédéric Boeckel, an established winemaker from the centre of the village founded the business which is today managed by the brothers Jean-Daniel and Thomas Boeckel, who are the fifth generation.

The vineyard extends over 23 hectares which are owned by the estate, and these are complemented by the purchase of grapes from a further 20 hectares of vines. The majority of the vines are cultivated according to organic agricultural principles, and full certification is currently in progress.

Annual production is 350,000 bottles including 100,000 bottles of Crémant. 70% of the production is exported (Belgium, Holland, Germany, Italy, Denmark, Slovakia, Poland, Latvia, the USA, Japan, Mexico, China).

The range of Boeckel wines comprises :

### Crémants d'Alsace:

Brut Blanc de Blancs, Extra Brut  
Chardonnay, Brut Rosé

### Varietals:

Sylvaner, Riesling, Pinot Blanc, Pinot Gris,  
Muscat, Pinot Noir, Gewurztraminer

### Terroir wines:

Sylvaner Vieilles Vignes, Riesling  
Brandluft, Pinot Noir Les Terres Rouges,  
Riesling Clos Eugénie

### Grand Crus:

Sylvaner Zotzenberg, Pinot Gris  
Zotzenberg, Gewurztraminer Zotzenberg,  
Riesling Zotzenberg, Riesling Wiebelsberg

### Late Harvests:

Riesling, Gewurztraminer

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Open : Monday to Friday 8am – 12pm & 2pm – 6pm ; Saturday 9am – 12pm & 2pm – 5pm ; Sunday mornings and public holidays by appointments only.