



maison A&S

YSÉE RIESLING

Vin de France 2024

The parcel planted in 1972 is located in Molsheim at 250 meters altitude on marl-limestone soils. This terroir provides tension and aromatic precision, particularly highlighted in the 2024 vintage.

Yield: 30 hl/ha

Manual harvesting took place at the end of September 2024. The grapes were pressed directly for about three hours to obtain pure and precise juices. After natural cold clarification, fermentation took place in 228-L barrels, bringing complexity and texture while preserving the natural freshness of Riesling. Aging of 11 months on fine lees followed by 6 months in tank refined the structure and enhanced aromatic depth. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.

The Ysée Riesling 2024 reveals an expressive nose of citrus, flowers, and flint. The palate is tense, saline, and very pure with beautiful length marked by the freshness of the vintage.

Aging potential: 5–10 years