

# Arnaud COMBIER

## En Parallèle Riesling

Without Added Sulphites

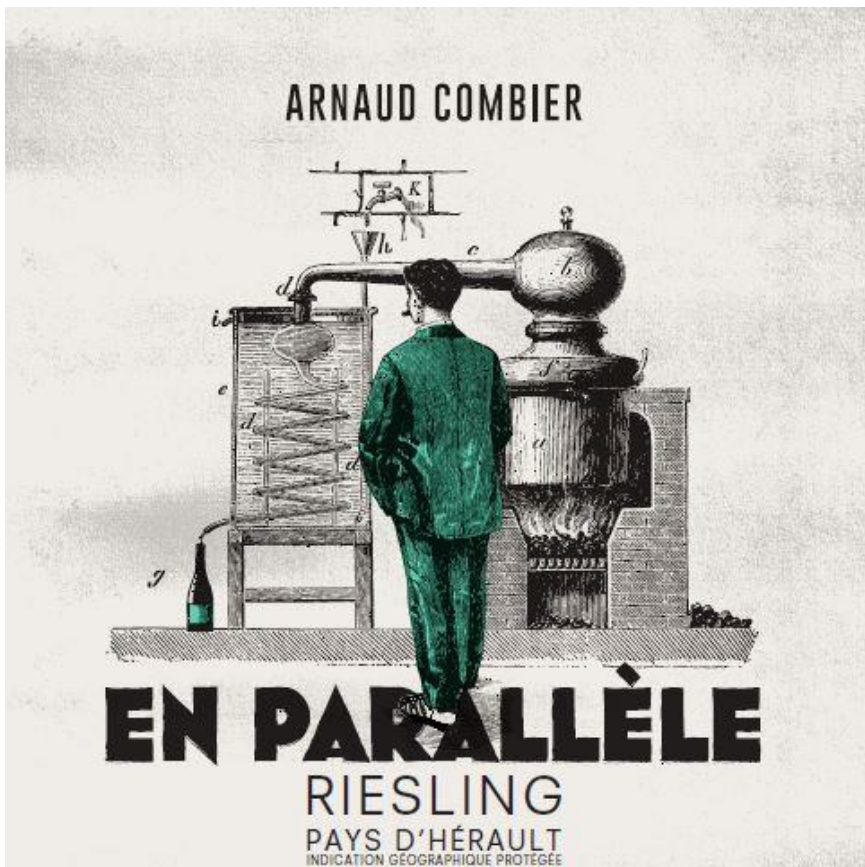
2022

IGP Pays d'Hérault



Esprit Nature

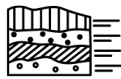
The finesse of this grape variety naturally seduced Arnaud. An elegant wine in which the aromatic competes with the minerality for our greatest pleasure.



14% alcohol

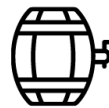


100% Riesling



On the commune of Capestang on siliceous-clay soil.

Organic practices since plantation, in conversion to Biodynamic practices. 60hl/ha / vines over 10 years old.



Directly pressed / Fermentation in tanks / Vinified and matured without sulphites.



A sublime shiny and limpid pale gold colour. Captivating aromas of white and yellow fleshy fruits, accompanied by touches of nuts and spices. On second inspection, hints of peaches, apricots, kumquats and white flowers. A bewitching salinity on the palate with delicate notes of white fleshy fruits and spices. Not like your typical Riesling from the Alsace region.



[Omar](#), a favorite restaurant address for foodies in Copenhagen, recommends this Riesling with a plate of octopus and kohlrabi, seasoned with a chili vinaigrette.



Recommandations: Serve between 46 et 50°F  
Aging potential: At least 7 years.