

Vins d'Als

PRACTICES
SUSTAINABLE
GROWING METHODS

Gerard Neumeyer



WINE ENTHUSIAST
MAGAZINE

Les Hospices Riesling
“Freshly burnt, dark-brown
Demerara sugar is a first,
intriguing whiff, followed by
more conventional notes of
yellow plum and fresh lemon.
The lemon also dominates the
dry, sprightly palate and the
moderate finish.”

Regal
WINE IMPORTS

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