FAMILLE HÉBINGER

GD CRU HENGST 2017

SHIPPED BY CARGO SAILBOAT





Dense
Structured
Long-lasting



Biodynamic Riesling



AOC Alsace
ABV: 12 %

 $750 \, \text{ml}$



DENIS

Denis is the fourth generation in this estate and if one thing is sure, it's that he perfectly represents the new scene of young Alsatian winemakers who are always experimenting, from natural vinification and skin contact to Pet' Nat and single parcel and so on... Most of the time you will find him in the vineyard or the cellar but as an Art's enthusiast he is also deeply involved in the Alsatian Art landscape. A winemaker in love with Art, Denis may be Alsatian but he could easily pass for a New Yorker!





Famille Hébinger
Eguisheim
Alsace

TASTING NOTES



SEE Golden yellow



SMELL
Citruses & Flowers



TASTE
Fiery, mineral & long lasting

WINE PROFILE

FRUITY

BODY

OAKYNESS

ACIDITY

DRYNESS

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THE 411 OF YOUR WINE



53°F/12°C



Decanting: 1h30 before



Peak time: 2021 - 2035



Pairings: Sweet & Savoury

SAILING NOTES

Embark with Grain de Sail® Wines on a great sea adventure where organic wines, coffees, chocolates and awesome people come together. GDS Wines ships specially-selected organic and biodynamic wines from France to New York City with the world's first modern cargo sailboat shipping routes between Europe and the Americas.



Our Promise label

Sail shipped cert'
Unique Trip N°
Dedicated website



Our Cargo Sailboat

Schooner type 80 feet long 4 Pro Sailors



Our Floating Cellar

50 tons capacity 18,000 bottles T° & Humidity controlled