



VILLA HUESGEN

FACT SHEET

2018 Mademoiselle

Riesling Sekt Méthode traditionnelle

Site: The single vineyard Trabener Würzgarten directly snuggles around the twin town Traben-Trarbach. The soil of this step Mosel slope is a grey slate stone that in certain parts is highly weathered.

Tasting note: This Riesling Sekt produced with traditional bottle fermentation has an elegant nose with aromas of Brioche and hints of hazelnut. Delicate Riesling fruit. Finely beaded mousse, very dry with only 5 g residual sugar. Elegant aperitif or food partner.



Key Facts

Grape Variety: 100 % Riesling

Site: Trabener Würzgarten

Classification: Quality wine dry

Alc.: 12,0 % Säure: 5,8 g/l Zucker: 4,5 g/l

Age of the vines: 30-50 years

Maturation: 2/3 stainless steel tanks, 1/3 barrique, over 12 months on the yeast, Méthode Traditionelle

Ageing potential: 5 years and more

Food Matches: Great with oysters, lobster, fish pies or different quiches and carpaccio.

Serving temperature 6-8°C

Bottle size: 0.75 l

VILLA HUESGEN, which has been founded as a winery and wine shipping company in 1735 is managed by Adolph Huesgen VIII today. The passion for wine has come natural to him. With much idealism and innovative creativity, Adolph Huesgen VIII has rebuilt the family estate in 2005 under the name VILLA HUESGEN. The winery and its wines bear his nonchalantly elegant signature. Due to the motto “Made by happy people” Adolph Huesgen VIII, his family and his team live to project the joy of making wines.



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