

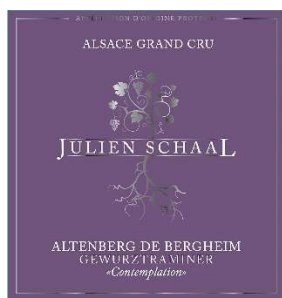


JULIEN SCHAAL RIESLING ALSACE GRAND CRU  
SCHOENENBOURG 2018

**17+**

More spicy and chalky on the nose than the Sommerberg 2018. He is completely right about the tension that you get here – that quinine quality and an almost tannic feel on the finish. Smoky, stony as it opens. Mouth-watering freshness and impressive length

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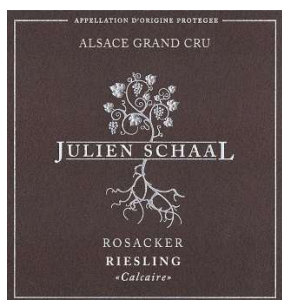


JULIEN SCHAAL GEWURZTRAMINER ALSACE  
GRAND CRU ALTENBERG 2018

**16.5**

There is a very slight floral note but it is the spice that dominates, as was his intention. Good acidity for Gewurz, silky and balanced between the sweetness and fresh. Long, bitter-fresh finish

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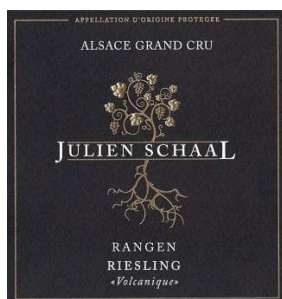


JULIEN SCHAAL RIESLING ALSACE GRAND CRU  
ROSACKER 2018

**17+**

Such pure, stony citrus intensity on the nose. Lemon and lime and rock dust. Intense and mouth-watering on the palate and tastes fully dry thanks to the unusually high acidity (again, no malo, as on all the Schaal wines). Really precise and persistent.

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JULIEN SCHAAL RIESLING ALSACE GRAND CRU  
RANGEN 2018

**17.5**

This smells more salty than the Rosacker but also with the dustiness/stoniness I associate with granite soils. On the palate, less fruity than the Rosacker, equally precise, more sinewy. Mouth-watering length.

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JULIEN SCHAAL RIESLING ALSACE GRAND CRU  
SOMMERBERG 2018

**16.5**

Fresh citrus aroma with a light note of grapefruit and a stony mineral edge. Taut, dry and precise with clear outlines. Sour/fresh citrus finish and the merest hint of spice. Needs time