



## **BRUT ROSÉ CRÉMANT D'ALSACE NV AOC ALSACE**

TERROIR: DOMAINE RIEFLÉ'S VINEYARDS ARE LOCATED THROUGHOUT THE COMMUNES OF PFAFFENHEIM, ROUFFACH, WESTHALTEN AND SOULTZMATT ON THE FRACTURE ZONES OF THE MARBACH AND OHMBACH FAULTS. THEY FORM A MOSAIC OF HIGHLY FRAGMENTED GEOLOGICAL COMPARTMENTS. OUR CRÉMANT PARCELS ARE GENERALLY SITUATED ON DEEP, PREDOMINANTLY SEDIMENTARY LOESS SOILS WHICH PRODUCE VERY RIPE GRAPES (PARTICULARLY IN DROTTFELD). THE OTHER PARCELS, SITUATED ON THE HIGHEST PARTS OF THE HILLSIDE NEAR TO THE FOREST, ARE SLOWER TO RIPEN AND PRODUCE WINES WITH GOOD ACIDIC STRUCTURE.

NOTES: THIS CRÉMANT ROSÉ IS MADE FROM 100% PINOT NOIR AND OFFERS ZESTY, SMALL RED FRUITS ON THE NOSE. IT IS GENEROUS ON THE PALATE, HAS FINE BUBBLES AND A SUGAR DOSAGE WHICH REMAINS DISCREET.

FOOD PAIRING:  
AN EXCELLENT APÉRITIF WINE THAT ALSO WORKS VERY WELL WITH FRUITY DESSERTS AND PETIT FOURS AT THE END OF YOUR MEAL. TRY IT WITH A CHERRY PIE OR A RED FRUIT TART.

SERVE AT 45° F.

VARIETY: 100% PINOT NOIR  
ANALYSIS  
ALCOHOL: 11.79%  
RESIDUAL SUGAR: 3 G/L  
TOTAL ACID: 2.85 G/L

