



## **CRÉMANT D'ALSACE BRUT 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 BRUT, MADE FROM 50% PINOT NOIR AND 50% AUXERROIS, IS FLORAL AND DELICATELY FRUITY ON THE NOSE WITH NOTES OF BRIOCHE. IT IS GENEROUS ON THE PALATE, WITH FINE BUBBLES AND A SUGAR DOSAGE WHICH REMAINS DISCREET.

FOOD PAIRING: PERFECT FOR YOUR APERITIF, IT WILL ALSO PAIR WELL WITH FRESHWATER FISH AND WHITE MEATS.

SERVE BETWEEN 43 AND 46°F.

VARIETIES: 50% PINOT BLANC  
50% PINOT AUXERROIS

ANALYSIS  
ALCOHOL: 13%  
RESIDUAL SUGAR: 6 G/L  
TOTAL ACID: 8.4 G/L

