

BONHEURS D'ALSACE  
DOMAINE **RIEFLÉ**  
VIGNERONS 1609



**WINE ENTHUSIAST**  
MAGAZINE

**92**  
POINTS

**STEINERT GRAND CRU  
PINOT GRIS 2010**

**TOP ALSATIAN WHITE WINES  
WHITE WINE FOR SPRING?  
COME TO ALSACE.**

“THIS IS A TEXTURED WINE WITH RIPE AND PERFUMED FRUITINESS. HONEYED IN STYLE AND MEDIUM-SWEET ON THE PALATE, IT’S A COMPLEX, RICH WINE THAT’S READY TO DRINK NOW, BUT COULD ALSO IMPROVE WITH AGE.”

**EDITORS’ CHOICE**

MARCH 3, 2014





**PINOT GRIS  
AOC ALSACE**

OUR PINOT GRIS EXHIBITS HINTS OF  
FRESH APRICOT AND PEACH.  
BEAUTIFULLY BALANCED WITH AN  
ELEGANT ACIDITY.

FOOD PAIRING: CHICKEN AND FOWL,  
SAUTÉED MUSHROOMS IN CREAM  
SAUCE AND STRONG CHEESES.

SERVE BETWEEN 50 AND 54°F.



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MARITIME WINE TRADING COLLECTIVE