

# DOMAINE RIEFLÉ vignerons

The Rieflé family's Alsatian roots are traced to Pfaffenheim when, in 1705, they immigrated in search of a better life. Family records indicate these early settlers were cobblers, since, not owning land, their livelihood depended on what they could produce with their hands. One of these early settlers purchased a house and property shortly after their arrival in Alsace. Built in 1609, this holding not only stands today, it has been home to all subsequent generations of the Rieflé family in France.



Henriette & Joseph Rieflé II. Joseph Rieflé III second from right.

The earliest recorded family member to grow grapes was Joseph Rieflé, in 1850. However, winemaking was only a small part of the agrarian lifestyle necessary for subsistence in this rural setting at that time: in addition to grapes, Rieflé grew crops and livestock; what was not consumed by the family was sold to raise cash for clothing, furniture and necessities they could not make themselves.

Following rural family tradition-by-necessity, son Joseph Rieflé II (1866 – 1951) and his wife, Henriette, joined the family venture and together had four children, three sons and a daughter. One of these sons, Joseph Rieflé III (1908 – 2006) wisely capitalized on the local popularity of the family's wines by expanding the family's grapevine plantings and wine production.

Following the disruption of WWII, the next generation committed to the family concern: René Rieflé returned from two and a half years serving the French Air Force in South Africa. René concentrated on winemaking, while his wife, Marthe, crisscrossed France and dramatically increased sales outlets for the family brand. In the 1960s, a cultural shift was occurring in Alsace, as it was in other rural parts of the world: the upcoming generation preferred jobs in industry or in cities, and the availability of farm labor decreased significantly. With no shortage of labor in the family, René seized the opportunity to purchase additional property to meet the growing demand for Rieflé family wines. In 1977, they decamped from their cramped winery in the center of Pfaffenheim, sandwiched between the town hall and a church, to a new facility they built outside of town amidst the vineyards.

Today, Domaine Rieflé continues to thrive under the stewardship of Jean-Claude Rieflé, who assumed the role of winemaker from his father, René, in 1986. A graduate of Lycée Viticole in Beaune (1982), Jean-Claude has also been actively involved in industry organizations: from 1994 to 2000, he was the chairman of the Alsatian Independent Producers Organization, he has headed CIVA, the Alsatian Wine Board, and he has been a member of the AOC Producers Board. Ever the family occupation, Jean-Claude is joined by his wife, Annick, whose family have been grape growers dating back centuries.

During Jean-Claude's tenure, Rieflé has become an international brand, as production can now support a robust export program. Additionally, efforts are underway and nearly completed for organic farming certification, which is expected in 2014.

When reflecting on his family legacy, Jean-Claude observes, "When you think about it, my great grandfather [Joseph II] was farming in the 'modern' method; he worked the land with organic practices which were the only ones available then. After nearly a century of 'better living through chemistry,' we have come full circle."

The next generation of Rieflés is already poised to continue four hundred years of family tradition. Jean-Claude and Annick's eldest son, Paul, attended the Business School of Reims and pursued a MBA in Bordeaux, which he completed in Japan. His internships include stints at Champagne Mumm and Champagne Bruno Paillard, as well as a year spent in the finance department of Pernod-Ricard. Paul joined the company in 2009 as the director of business development. Fluent in Japanese, he is heading Rieflé's expansion into Asia.

Their younger son, Thomas Rieflé, received a degree in viticultural management from Lycée Agricole de Montpellier, which included several internships in the Loire Valley and a full year at Domaine Schlumberger to further complete his training in organic and biodynamic viticulture. His first vintage at Domaine Rieflé was in 2009 as vineyards director. In 2011, it was Thomas began conversion of all Rieflé vineyards to organic methods.

A testament to the respect and admiration that the Rieflé family has earned in Alsace comes in the form of Seppi Landmann, a legendary maverick in Alsace and one of the early French *garagistes*. In 1982, Landmann left the local cooperative to establish his own winery with just 2.5 acres. Since then, he has increased the estate to 21 acres of vineyards on the Zinnkoepfle and Bollenberg slopes, as well as other hillsides in the Noble Valley.

In 2011, the bearded and jovial Seppi approached the Rieflé family with a proposition. He very much admired Paul and Thomas's efforts in the vineyard, their winemaking philosophy and their dedication to the Alsatian wine industry. With no heirs of his own, would the Rieflés be interested in merging the companies to carry on the Landmann legacy? The Rieflé family was honored to accept and has been making Seppi Landmann wines, from iconic vineyards of Grand Cru Zinnkoepfle, in the two years since, and will continue to do so well into the future.

Domaine Rieflé is not only about tradition, craft and family pride. It's about a deep and lasting commitment to the entire region and the unique character of the wines produced there.



Three generations from left to right: Marthe, René, Annick, Jean-Claude, Paul and Thomas

# DOMAINE RIEFLÉ vignerons

## 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



# DOMAINE RIEFLÉ vignerons

## **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



# DOMAINE RIEFLÉ vignerons

## **RIESLING 2014 AOC ALSACE, CERTIFIED ORGANIC**

TERROIR: DOMAINE RIEFLÉ'S TERROIRS 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 AOC ALSACE VINEYARDS ARE MAINLY SITUATED ON SEDIMENTARY SOILS OF VARYING DEPTHS. OUR PINOT NOIR VINES ARE PLANTED ON THE LIMESTONE LOESS SOILS OF KNICHELT AND THE LIMESTONE CLAY CONGLOMERATES OF RUEST.

TASTING NOTES: THIS RIESLING IS CRISP AND DISPLAYS INTENSE AROMAS OF CITRUS FRUITS AND PINEAPPLE.  
FOOD AND WINE SUGGESTIONS THE PERFECT WINE TO ENJOY WITH MUSSELS, BAKED FISH, RACLETTE, CHEESE OR MEAT FONDUE, STEWED MEATS OR GRILLED POULTRY DISHES.

AGING POTENTIAL: MORE THAN 10 YEARS.

SERVE AT 60°F.

ANALYSIS  
ALCOHOL: 12.5%  
RESIDUAL SUGAR: 2.2 G/L  
TARTARIC ACID: 7.2 G/L





DOMAINE  
**RIEFLÉ**  
vignerons

**STEINERT GRAND CRU  
PINOT GRIS 2014  
AOC ALSACE**

STEINERT LITERALLY REFERS TO THE STONY NATURE OF THE TERROIR. IT LIES OPPOSITE THE ALSACE PLAIN, THE RHINE AND THE BLACK FOREST AND FACES TOWARDS THE RISING SUN. THE HARD, HOMOGENEOUS, DRY AND FILTERING SOIL SITS DIRECTLY ON THE OOLITHIC LIMESTONE BEDROCK WHICH IS PARTIALLY VISIBLE ON THE SURFACE. OOLITES ARE SMALL SPHERICAL GRAINS, SHAPED LIKE FISH EGGS, THAT WERE FORMED ON THE SURFACE OF THE ROCKS BY MARINE MICROFOSSILS. WINES FROM THE STEINERT VINEYARDS ARE CHARACTERIZED BY THEIR POWERFUL STRUCTURE COMBINED WITH A SUBTLE FINESSE AND UNDERLYING MENTHOL NOTES.

TASTING NOTES: THIS GRAND CRU STEINERT PINOT GRIS OPENS UP WITH AN EXPRESSIVE BOUQUET OF ZESTY YELLOW FRUITS SUCH AS PINEAPPLE AND MANGO. ALTHOUGH SMOOTH IN TEXTURE, THE LIMESTONE TERROIR IMPARTS A FRESH AND ACIDIC STRUCTURE WHICH IS ACCENTUATED BY CANDIED NOTES OF QUINCE AND FIG ON THE END PALATE.

PAIRING: THE PERFECT PARTNER FOR FOIE GRAS BUT YOU CAN ALSO TRY IT WITH A GENEROUSLY GARNISHED TUNA STEAK OR WITH DESSERTS SUCH AS PINEAPPLE FRITTERS OR CRÈME BRÛLÉE.

SERVE BETWEEN 50 AND 54°F.

ANALYSIS

ALCOHOL: 14.5%

RESIDUAL SUGAR: 39.1 G/L

TARTARIC ACID: 5.9 G/L



BONHEURS D'ALSACE

DOMAINE  
**RIEFLÉ**  
VIGNERONS 1609

**GRAND CRU RIESLING 2014  
AOC ALSACE**

STEINERT LITERALLY REFERS TO THE STONY NATURE OF THE TERROIR. IT LIES OPPOSITE THE ALSACE PLAIN, THE RHINE AND THE BLACK FOREST AND FACES TOWARDS THE RISING SUN. THE HARD, HOMOGENEOUS, DRY AND FILTERING SOIL SITS DIRECTLY ON THE OOLITHIC LIMESTONE BEDROCK WHICH IS PARTIALLY VISIBLE ON THE SURFACE. OOLITES ARE SMALL SPHERICAL GRAINS, SHAPED LIKE FISH EGGS THAT WERE FORMED ON THE SURFACE OF THE ROCKS BY MARINE MICROFOSSILS. WINES FROM THE STEINERT VINEYARDS ARE CHARACTERIZED BY THEIR POWERFUL STRUCTURE COMBINED WITH A SUBTLE FINESSE AND UNDERLYING MENTHOL NOTES

TASTING NOTES: THIS 2014 GRAND CRU STEINERT RIESLING OPENS WITH PLEASANT HERBAL AND LEMONY AROMAS ALONG WITH YELLOW STONE FRUIT FLAVORS AND A TOUCH OF HONEY AND CAMEL. IT IS DULL-BODIED, INTENSE AND JUICY, WITH WHITE NECTARINES AND SOME DRIED AND CANDIED FRUIT FLAVORS ON THE PALATE. THIS DRY, VERY MINERAL AND FIRMLY STRUCTURED WINE HAS GOOD SIGN FOR AN EXCELLENT AGING POTENTIAL AND FURTHER DEVELOPMENT.

PAIRING: THIS WINE IS IDEAL FOR DISHES THAT REQUIRE A DRY YET POWERFUL WINE. TRY WITH SOLE, SEABASS OR JOHN DORY, IN LEMON OR BEURRE BLANC SAUCE, OR LOBSTER.

SERVE BETWEEN 50 AND 54°F.

ANALYSIS  
ALCOHOL: 12%  
RESIDUAL SUGAR: 8 G/L  
TARTARIC ACID: 9.6 G/L



# DOMAINE RIEFLÉ vignerons

## **PINOT NOIR 2017 AOC ALSACE, CERTIFIED ORGANIC**

TERROIR: DOMAINE RIEFLÉ'S TERROIRS 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 AOC ALSACE VINEYARDS ARE MAINLY SITUATED ON SEDIMENTARY SOILS OF VARYING DEPTHS. OUR PINOT NOIR VINES ARE PLANTED ON THE LIMESTONE LOESS SOILS OF KNICHELT AND THE LIMESTONE CLAY CONGLOMERATES OF RUEST.

TASTING NOTES: LIKE ITS BIG BROTHER FROM THE CÔTE DE ROUFFACH, THIS PINOT NOIR IS LOVINGLY AGED IN OAK BARRELS FOR 10 MONTHS, ALLOWING IT TO DEVELOP ITS RICH AROMAS OF RASPBERRY, REDCURRANT AND BLACKBERRY. THE PALATE OFFERS SILKY AND LONG LASTING TANNINS WITH SPICY NOTES ON THE FINISH.

PAIRING: THIS PINOT NOIR WILL ACCOMPANY GRILLED MEATS, SOME SOFT CHEESES (CAMEMBERT, BRIE, ETC.), AND ASIAN SPICY DISHES LIKE LAMB TAGINE OR COUSCOUS.

AGING POTENTIAL: MORE THAN 10 YEARS.

SERVE AT 60°F.

ANALYSIS  
ALCOHOL: 13%  
RESIDUAL SUGAR: 0 G/L  
TARTARIC ACID: 5.3 G/L







## **STRANGENBERG PINOT NOIR “LIEU-DIT” 2015 AOC ALSACE**

**TERROIR:** THE STRANGENBERG OVERLOOKS ROUFFACH AND WESTHALTEN. IT IS A HILL REMARKABLE FOR ITS GEOLOGY AND ITS VEGETATION OF TORTURED SHRUBS REMINISCENT OF THE STEPPES OF ASIA OR THE MEDITERRANEAN GARRIGUES. FROM THE SUMMIT, THE VIEW EMBRACES THE PLAIN OF ALSACE, THE BLACK FOREST, AND SOMETIMES EVEN THE ALPS.

THE STRANGENBERG IS SUBJECTED TO VERY ARID CONDITIONS IN RELATION TO THE GEOLOGY (LIMESTONE ROCK), VERY LOW RAINFALL AND ITS OPEN SITUATION TO THE WIND. IN SOME PLACES, THE BEDROCK IS FLUSH WITH THE SURFACE. WATER MANAGEMENT IS PARAMOUNT AND THE GRAPES TAKE A LONG TIME TO FULLY RIPEN.

**TASTING NOTES:** INTENSE AROMAS OF BLACKCURRANT, CHERRY AND RED FRUITS WITH SUBTLE AROMAS OF LAVENDER, LILAC, AND BLACK TRUFFLE. ON THE PALATE, POWERFUL NOTES OF RED FRUITS AND CURRANTS AND BLACK PEPPER. FINE, PRECISE AND SILKY TANNINS LEAD TO A LONG AND PERSISTENT FINISH.

**PAIRING:** RED MEATS, GRILLED RIB STEAK, GAME, RABBIT, AND COW’S MILK CHEESES.

**AGING POTENTIAL:** MORE THAN 10 YEARS.

**SERVE AT 60°F.**

**ANALYSIS**  
ALCOHOL: 13%  
ACIDITY: 5.6 G/L (TARTRIC)  
RESIDUAL SUGAR: 0 G/L

