



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.

It was Joseph Rieflé Jr. (1908 – 2006) who decided to capitalize on the popularity of the family's wines, expanding the planting of grapevines and production which today is under the stewardship of his grandson, Jean-Claude, his wife Annick and sons Paul and Thomas.

When reflecting on his family legacy, Jean-Claude observes "When you think about it, my great grandfather [Joseph Sr.] was farming in the "modern" method; working 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."



Crémant d'Alsace Brut NV AOC Crémant d'Alsace

Soil: Deep sedimentary limestone soils.

Notes: Toasted aroma with subtle white flowers on the nose. Big and soft in the mouth with a fine mousse, yet balanced and dry on the whole.

Food pairing: Perfect for your aperitif, it will also do well with fresh-water fish and white meats.

Varieties: 50% Pinot Blanc, 50% Pinot Auxerrois. **Alcohol:** 13%



Brut Rosé Crémant d'Alsace NV AOC Crémant d'Alsace

Soil: Deep sedimentary limestone soils.

Notes: Soft and fresh, this wine displays delicate hints of red berries and fruits, enhanced by beautiful tiny bubbles.

Food pairing: A perfect aperitif and a great partner with light meals such as smoked salmon and sushi.

Varieties: 100% Pinot Noir. **Alcohol:** 11.79%



Steinert Grand Cru Riesling 2010 AOC Alsace

Soil: Rocky deep sedimentary soils.

Notes: Perfect midway between the stony and flinty flavors coming from the terroir itself and the delicate and fruity Riesling taste. The mineral touches are quickly relayed by dazzling verbena, gentian, apricot and ripe lemon aromas. Powerful and perfectly dry with a delicate finish.

Food pairing: Grilled lobster, shrimps with sweet and sour sauce, a papillot of salmon or monkfish.

Variety: 100% Riesling. **Alcohol:** 14%



Steinert Grand Cru Pinot Gris 2010 AOC Alsace

Soil: Rocky deep sedimentary soils.

Notes: This Steinert Pinot Gris opens on tangy yellow fruits flavors (pineapple, mango). The palate is well-rounded with lots of finesse and freshness brought by the limestone terroir

Food pairing: Foie gras, tuna, or for dessert with pineapple doughnuts or crème brûlée.

Variety: 100% Pinot Gris. **Alcohol:** 14.5%



Pinot Blanc 2012 AOC Alsace

Soil: Deep sedimentary limestone soils.

Notes: This Pinot Blanc tasting starts with hints of summer flavors: yellow stone fruits, flowers and even hay. The moderate acidity and the strong flavors makes this wine a perfect refreshment.

Food pairing: This wine will match with many simple but tasty dishes: meats, quiches, meat pies, mixed salad, cheese soufflé or vegetable fritters.

Variety: 100% Pinot Blanc. **Alcohol:** 12%



Pinot Gris 2011 AOC Alsace

Soil: Deep sedimentary limestone soils.

Notes: This Alsace Pinot Gris develops hints of fresh and juicy stone fruits. It also tastes a bit milky and after roasted nuts. The wine is large and rich but tastes dry. The very elegant acidity refreshes this extraordinary wine.

Food pairing: White meat, pan-fried mushrooms with cream, gratins, or strong hard cheeses like Comté or Beaufort.

Variety: 100% Pinot Gris. **Alcohol:** 14%



Pinot Noir 2012 AOC Alsace

Soil: Deep sedimentary hard limestone soils.

Notes: 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.

Food pairing: Grilled meats and soft cheeses such as Camembert and Brie. It is also a good match for middle eastern dishes such as lamb tajines and couscous.

Variety: 100% Pinot Noir. **Alcohol:** 13.5%