

Antonio Galloni
presents
vinous
explore all things wine

92
POINTS

DOMAINE REIFLÉ
CRÉMANT D'ALSACE BRUT NV

“BRIGHT STRAW WITH A PERSISTENT MOUSSE OF SMALL BUBBLES. AROMAS OF HONEYSUCKLE, QUINCE, TROPICAL FRUIT AND HONEY. DELICATE CANNED PINEAPPLE AND ORANGE OIL AROMAS AND FLAVORS ARE DEEP AND PURE. FINISHES LONG AND CLASSICALLY DRY, DISPLAYING AN ENTICING MULTILAYERED QUALITY. YOU’D NEVER GUESS THIS HAS 6 G/L RESIDUAL SUGAR (THE 7.5 G/L TOTAL ACIDITY AND 3.2 PH KEEP IT VIBRANT AND DRY). IT SPENDS 18 MONTHS ON THE LEES, AND IS MAINLY A BLEND OF 90 PERCENT PINOT BLANC AND AUXERROIS, THE REST BEING PINOT GRIS AND CHARDONNAY. VERY SERIOUS CRÉMANT; THOUGH IT DOES NOT SPORT A VINTAGE DATE ON THE LABEL, IT IS IN FACT A 2014. REIFLÉ TOLD ME THEY ARE LIKELY TO START PLACING THE VINTAGE ON THE LABEL SOON.”

MARCH 2017





CRÉMANT D'ALSACE BRUT NV



"BRIGHT STRAW WITH A PERSISTENT MOUSSE OF SMALL BUBBLES. AROMAS OF HONEYSUCKLE, QUINCE, TROPICAL FRUIT AND HONEY. DELICATE CANNED PINEAPPLE AND ORANGE OIL AROMAS AND FLAVORS ARE DEEP AND PURE. FINISHES LONG AND CLASSICALLY DRY, DISPLAYING AN ENTICING MULTILAYERED QUALITY."
MARCH 2017



CRÉMANT D'ALSACE BRUT NV



"BRIGHT STRAW WITH A PERSISTENT MOUSSE OF SMALL BUBBLES. AROMAS OF HONEYSUCKLE, QUINCE, TROPICAL FRUIT AND HONEY. DELICATE CANNED PINEAPPLE AND ORANGE OIL AROMAS AND FLAVORS ARE DEEP AND PURE. FINISHES LONG AND CLASSICALLY DRY, DISPLAYING AN ENTICING MULTILAYERED QUALITY."

MARCH 2017

MARITIME
WINE TRADING CO.

