



## A STORY

The Rieflé family is deeply rooted in the history and **culture of the Rhine**. The domaine's identity is inspired by the spirit of its beautiful winemaker's house which was built in PFAFFENHEIM in **1609**. It sits next to a magnificent church with a 13th century choir. More recently, the take-over of **Seppi Landmann's** vineyard, a truculent winemaker established in Soultzmatt, enhanced our variety of terroirs with the addition of several appellations such as **Alsace Grand Cru Zinnkoepflé, Alsace Vallée Noble**.

## AN IDEA

We strive to satisfy our customers throughout the world by producing Alsace wines that reflect the originality of their terroirs. This philosophy allows us to respect the identity of each of our two signatures. One of the ways to fulfill this promise is **driving the entire vineyard in organic farming since 10 years**.

## TERROIRS

Our vineyard, with a total area of **23 ha (57 acres)**, covers more than **80 plots** spread over Pfaffenheim Rouffach, Soultzmatt and Westhalten in the AOP Alsace, Alsace Côte de Rouffach, Alsace Vallée Noble, several single — 1er Crus Vineyards and in two Grands Crus: Zinnkoepflé and Steinert. We take care of the plots of vines **individually** according to their unique characteristics in order to **strengthen the connection between the terroir and the wine it produces**. This connection, signature of a great wine, is favoured by the adoption of so-called **soil conservation techniques**. Instead plowing, maintaining **permanent cover composed of specific plants** (rye, pea, vetch, radish...), allows the soil to become autonomous in term of amendments (neither chemical nor organic fertilizers are used). In accordance with the **Organic Agriculture (AB) charter**, no pesticide or other synthetic chemical product is used in the vineyards.

## AN ETHIC

Domaine Rieflé is a small affair driven by **family spirit** and responsible approach to winemaking. Faced with the realities of a global market, Antoine de Saint-Exupéry is a good inspiration. He said: «**We do not inherit the Earth from our ancestors, we borrow it from our children**». In Organic Agriculture, man and his work play a central role in the creation of fine wines. As part of the domaine's **humanist approach** and support for the local community, manual work is outsourced to a local association for professional reintegration. This coherent and modern viticultural vision also engenders a strong identity which **cannot be delocalised** and which is a guarantee of sustainability in a rapidly changing world.



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## ***Conservation agriculture techniques, the solution to the chaos of the weather.***

While we perfectly control the organic cultivation, especially thanks to the plowing to eliminate grass, considered as competitor of the vine, we look for new ways to remedy the problem of irregular precipitations. It is indeed more and more frequent that the vine lacks water at the moment when it needs it most for its growth or ripening of the grapes.

The so-called "soil conservation agriculture" that we set up this autumn is a technique that allows the soil to restore its moisture regulation capacity. By promoting a living, fresh and balanced soil in which the vine can develop its root system in depth it frees itself from the atmospheric chaos to become more anchored in its terroir.

The **viticulture of soil conservation** consists in maintaining a chosen plant cover, especially in winter, instead of plowing the soil and leaving it bare. The plant cover set up is composed of various plants (rye, peas, faba beans, radish ...) that will gradually increase the rate of organic matter in the soil. In doing so, the structure of the earth becomes more lumpy and allows a better infiltration of water and its storage before use by the vine. Other beneficial effects for the vine are obtained at different stages:

When the plant cover is growing:

- Legumes (peas, clover ...) capture atmospheric nitrogen and return it later to the vine by decomposing.
- Rotating root (radish) plants decompact the soil.
- all absorb the little residual copper used to treat the vine against mildew before it is leached in depth (into the water table).



*The cover made of rye, peas and radish visible now will be 50 to 80cm tall when we will lay it down this Spring with a rolofaca.*



*Our home-made rolofaca*

In summer, after the use of a rolofaca, a tool allowing to lay the plants on the ground without cutting them:

- We obtain a mulch that protects the soil against intense solar radiation. Freshness and soil moisture are maintained.
- During strong thunderstorms, erosion that means soil destruction is avoided. Instead of gullying on the surface, water quickly seeps in.
- The plant litter provides a habitat for beneficial animals of the vine throughout the year. It is about the auxiliary insects which fight naturally against the parasites of the vine (mites, worms ...)
- By decomposing slowly through the action of earthworms, insects and fungi, plants enrich the soil with organic matter, then under the action of bacteria, the organic matter is transformed into minerals (nitrogen, phosphorus, potassium) assimilated by the vines.

This viticulture technique allows reducing the quantity of organic fertilizers (composts) to bring to the vine. It also reduces the number of tractor trips and as a consequence limits the soil compaction and diesel consumption. The soil becomes more and more alive and allows each vine to express the terroir more.

Indeed, only living soil is capable of transmitting to the vine the minerals that will be found in the wine and that the palate will perceive (salinity).

### ***A soft vinification with few interventions***

#### **Hand-picking**

Our vineyard is exclusively handpicked for several reasons:

- we are very concerned about preserving the quality of our soils. All our work is based on agronomic techniques of soil conservation. The harvesting machine weighs about 12 tonnes spread over an area equivalent to 4 sheets of paper (the 4 wheels). So the soil is totally compacted and asphyxiated to several meters deep.

- the harvesting machine, shaking vine-stocks, destroys the smallest rootlets and dissociates them from mycorrhizae (microscopic fungi that absorb organic matter and minerals for the vines).
- the harvesting machine destroys the grape integrity. Part of the juice inevitably flows into the transport container and oxidizes quickly. This phenomenon forces the addition of SO<sub>2</sub> already at this stage.
- the hand-picking enables pickers to deposit the grapes in buckets then in transport tray of about 100 kg, which preserves the integrity of the grapes. The filling of the press being done by conveyor belt, the grapes remain whole until the press. We can thus split the juices (goutte, cuvee, presse, rebêche) and thus vinify them more precisely. It is impossible to achieve this selection from machine-picked grapes.
- the manual harvest also has a social dimension. Indeed, it can be done by a low-skilled and local workforce. We entrust this work to an integration association. It is more expensive than a mechanical harvest, but the added value of the concept and the identity of a terroir must also benefit those who live on this territory.
- finally, wine lovers appreciate our wines in beautiful glasses by centilitres and not by kilos, liters or hectoliters. So it's good to know that each of the hundreds of thousands of grapes in our production will have passed through a human hand...

### Pressing

The pressing is carried out by two pneumatic presses. The juice flows by gravity into the barrels down in the cellar.

### Fermentation – Vinification

- Yeasts are an integral part of the terroir. Therefore we prohibit the use of commercial yeasts selected and formatted to obtain standard and "relocatable" aromatic profiles. Our fermentations are made by native yeasts. Their work is much longer. Some wines ferment until the end of the summer following their harvest. This phenomenon favors the diversity of aromas and especially significantly increases the complexity and tactile dimension in our wines. The unctuous, smooth and silky sensation is evident.
- The fermentation is mainly in large Alsatian traditional oak barrels, most of them dating from the 19th century. The base wines for the crémant d'Alsace, must remain fresh and fruity, so the stainless steel suits them perfectly. The Grands Vins de Terroirs, for their part, are most often made in Burgundy-style wooden barrels of 228 liters.

### Aging

Wines are aged on their lees with periodic stirrings and pump over. At the end of this stage we do not prohibit the addition of little sulphites (SO<sub>2</sub>) to protect the wines from premature oxidation.

### Filtration.

Before bottling, we filter on cellulose plates in order to retain all the impurities as well as the few yeasts that can alter the brilliance and brightness of the wine.

We are also making a major concession to globalization at this stage. Indeed our wines of Alsace are marketed worldwide. They travel in containers by sea transport, passing most often by tropical zones (Panama, Suez, Singapore ...). For this reason, in order to have a guarantee of purity, safety and microbiological stability, all the wines are filtered on 0.5µ cellulose membranes retaining the bacteria.

### Bottling

We use bottles made in France by Verralia. For many years we have opted for a brown shade to protect the wine from UV radiation.

The type of cork we chose is related to the duration of aging. For AOP Alsace wines, we use technical corks made from natural cork for an optimal conservation for 5 to 8 years. For all the terroir wines that our hobbyists like to keep for a very long time, we use natural and traditional cork from Portugal.

### *terroir driven wines*



- **AOP Alsace** : grape varietal wines
- **AOP Alsace – *Ad Quadratum* collection**: 3 white blends, 1 pinot noir
- **AOP Alsace Côte de Rouffach** – dry white, pinot gris based.
- **AOP Alsace “single vineyards”, future Premiers Crus**:
  - Bihl – limestones (dry, 100% Riesling)
  - Steinstück – sandstones (dry, 100% Riesling)
  - Bergweingarten – Marls, limestones & sandstones (100% Gewurztraminer)
  - Strangenberg – Iron rich limestones (100% Pinot Noir)
- **AOP Alsace Grand Cru Steinert** – limestones, dry riesling or pinot gris



## Crémant d'Alsace Brut $\phi$ formula AOP CREMANT D'ALSACE

### VITICULTURE & TERROIR

Domaine Rieflé-Landmann's vineyard is divided into more than 80 plots spread over Pfaffenheim, Rouffach, Soultzmatt and Westhalten in the AOP Alsace.

Our Crémant blocks are generally located on deep, predominantly sedimentary loess soils which produce very ripe grapes.

### WINEMAKING

**Harvest:** by hand

The fermentation was conducted with natural and genuine yeasts in stainless steel tanks to respect the delicate fruitiness of the wine.

The second fermentation and aging in the bottle, took about 18 months before disgorgement.

1+1 corks

### TASTING

It is generous on the palate, with fine bubbles and a sugar dosage which remains discreet.

**APPEARANCE :** Gold colour, fine bead, silver highlights.

**NOSE :** Expressive, fruity, apple and peach aromas.

**PALATE :** Elegant, fruit hints, round.

### FOOD MATCHES

An excellent apéritif wine that can also be served with a meal.

### TECHNICAL INFORMATION

**Grape :** PINOT BLANC/ AUXERROIS/  
PINOT GRIS/CHARDONNAY

**Serving temperature :** 10 à 12°C

**Alcohol :** 12,5°

**R. Sugar :** 3 g/l

**Acidity :** 6,4 g/l (tart)

**Aging :** 3 to 5 years

### REWARDS & RATINGS

Wine Enthusiast 2018 - Crémant d'Alsace Brut formula N/M **92/100**

Le Point 2018 - Crémant d'Alsace Brut formula N/M **15/20**

VINOUS 2017 - Crémant d'Alsace Brut N/M **92/100**



## Crémant d'Alsace - Rosé AOP CREMANT D'ALSACE



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Our Crémant blocks are generally located on deep, predominantly sedimentary loess soils which produce very ripe grapes.

### WINEMAKING

**Harvest:** by hand

The fermentation was conducted with natural and genuine yeasts in stainless steel tanks to respect the delicate fruitiness of the wine.

The second fermentation and aging in the bottle, took about 18 months before disgorgement. 1+1 cork.

### TASTING

It is generous on the palate, with fine bubbles and a sugar dosage which remains discreet.

**NOSE :** This wine displays delicate hints of red berries and fruits.

**PALATE :** Elegant, fruit hints, enhanced by its beautiful tiny bubbles

### FOOD MATCHES

An excellent apéritif wine that can also be served with red fruits dessert.

### TECHNICAL INFORMATION

**Grape :** PINOT NOIR

**Serving temperature :** 8 to 10°C

**Alcohol :** 12,5°

**R. Sugar :** 13 g/l

**Acidity :** 5 g/l (en tartrique)

**Aging :** 3 to 5 years

### REWARDS & RATINGS

Wine Enthusiast 2016 - Crémant d'Alsace brut Rosé N/M **89/100**

Wine Spectator 2016 - Crémant d'Alsace brut Rosé N/M **87/100**

Wine Enthusiast 2015 - Crémant d'Alsace brut Rosé N/M **90/100**





DOMAINE  
**RIEFLÉ**  
vignerons

## ALSACE L'ÉCLAT BIO (RIESLING style)

***"A great wine is a construction"***

Michel Bettane - French wine critic, during a visit in March 2015

### About AD QUADRATUM concept:

Alsace, is witness of the magnificent "Rhine Renaissance" that gave birth to some European most beautiful gothic masterpieces like Strasbourg's Cathedral is.

A great wine needs to be conceived by the producer well ahead of its tasting. Exactly like a building masterwork which is first created in the architects' personal vision.

"Ad Quadratum" is a principle of architectural aesthetics which inscribes the square, symbol of matter and stability, in the circle, symbol of heaven, space and time. The great wines of the Ad Quadratum collection are built after the image of this principle:

Issued from the vines, the four primary elements, the spirit and the hands of the Rieflé family, you will taste the different textures and aromatic profiles of the 4 different cuvées in the AD QUADRATUM collection:

- o The brilliance of [l'éclat](#),
  - o The balance of ,
  - o The flowing lines and wisps of [l'arabesque](#),
  - o The silkiness of [l'étoffe](#),
- Here or elsewhere , now or in a few years.**

### About the cuvée l'éclat:

**L'éclat = the burst, the rock shard, the splinter, the shine ...**

**It is a dry, fresh and crisp wine with brilliance and fruitiness.**

**Blend based on riesling.**

### Technical info:

**Service T°: 10 - 12°C**

**Alcohol: 12.5%**

**Acidity: 6 g/l (tartric)**

**Residual sugar: 4.6 g/l**

1 2 3 4



sec/dry    doux/sweet



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## **ALSACE LIEU-DIT STRANGENBERG Rouge**

### **Terroir and sensations:**

The Strangenberg plateau was formed during the Oligocene period (-30 Ma) by sedimentary deposits. Its exposure to the four winds, its reddish soil and its steppe moors dotted with tortuous shrubs make it an unusual place for the vine that flourishes there. Here the Pinot Noir is king and produces a supple red wine, offering a lot of volume in the mouth. The tannins are delicately coated and the wine finishes on a nice freshness making the whole very greedy.

### **Food and wine suggestions:**

Grilled meat, roasts, stews, soft cheeses

### **Technical info:**

Service T°: 14 - 16°C

Alcohol: 13%

Acidity: 5.6 g/l (tartric)

Residual sugar: 0 g/l

1 2 3 4



sec/dry    doux/sweet



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## ALSACE GRAND CRU STEINERT

### Riesling

You are invited to enjoy a moment of Exceptional Pleasure

#### For an Exceptional Occasion

#### Sensations...

This Grand Cru Steinert Riesling opens with pleasant herbal and lemony aromas along with yellow stone fruit flavors and a touch of honey and caramel. 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.

#### Food and wine suggestions

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.

#### Terroir

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 characterised by their powerful structure combined with a subtle finesse and underlying menthol notes.

#### Technical info:

Service T°: 10-12°C

Alcohol: 12°

Acidity : 9,6 g/l (tartric)

Residual sugar: 8 g/l





DOMAINE  
**RIEFLÉ**  
vignerons

## ALSACE L'ÉTOFFE BIO

Pinot Noir

***"A great wine is a construction"***

Michel Bettane - French wine critic, during a visit in March 2015

### About AD QUADRATUM concept:

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- o The flowing lines and wisps of [l'arabesque](#),
- o The silkiness of [l'étoffe](#).

Here or elsewhere , now or in a few years.

### About the cuvée l'étoffe:

L'étoffe: a fabric, a cloth

It is a silky red wine, with soft tannins and red fruits flavours.

100% Pinot Noir

### Technical info:

Service T°: 10 - 12°C

Alcohol: 13%

Acidity: 5.3 g/l (tartric)

Residual sugar: 0 g/l

1 2 3 4



sec/dry    doux/sweet

## Alsace Grand Cru Steinert Pinot Gris AOP ALSACE GRAND CRU



### VITICULTURE & TERROIR

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 oolitic limestone bedrock which is partially visible on the surface. Wines from the Steinert vineyards are characterised by their powerful structure combined with a subtle finesse and underlying menthol notes.

### WINEMAKING

**Harvest:** by hand

Slow fermentation with natural yeasts and maturation on fine lees during 9 months in oak barrels.

### TASTING

The palate of this wine is as firm and airy as the limestone soil of the Grand Cru Steinert might suggest. Dry on the palate, it develops refined aromas of wildflowers and juicy white fruits.

**APPEARANCE :** Yellow colour, intense, golden highlights.

**NOSE :** Intense apricot aromas, generous peach aromas, slight toast aromas, subtle oak aromas,

**PALATE :** Distinguished, rich, unctuous, white flowers overtones, silky and full-bodied.

### FOOD MATCHES

Can be enjoyed with cod fillet, grilled white meats, poultry in sauce, fowl, lamb tajine, bloomy rind cheeses.

### TECHNICAL INFORMATION

**Grape:** Pinot Gris

**Serving temperature :** 10 to 12°C

**Alcohol :** 13,5°

**R. Sugar :** 5,8 g/l

**Acidity :** 6.3 g/l (tart.)

**Aging :** More than 10 years

