



DOMAINE
RIEFLÉ
vignerons

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