



BONHEURS D'ALSACE  
DOMAINE  
**RIEFLÉ**  
VIGNERONS 1609

## **CRÉMANT BRUT**

### **Blanc de Blancs**

**An invitation to a moment of Festive Pleasure**

#### **Gault & Millau 2011 guide**

#### **Sensations...**

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 and wine suggestions**

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

#### **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 Crémant parcels are generally situated on deep, predominantly sedimentary lœss soils which produce very ripe grapes (particularly in Drotfeld). 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.

#### **Serving**

6-8°C