



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