



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

CRÉMANT BRUT

Brut rosé

An invitation to a moment of Festive Pleasure

Bettane & Desseauve 2011 guide

Sensations...

This Crémant Rosé is made from 100% Pinot Noir and offers zesty, small red fruits on the nose. It is generous on the palate, has fine bubbles and a sugar dosage which remains discreet.

Food and wine suggestions

An excellent apéritif wine that also works very well with fruity desserts and petit fours at the end of your meal. Try it with a cherry pie or a red fruit tart.

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 loess 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