



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Edmond Rentz, Gewurztraminer, AOC Alsace Grand Cru Froehn, Blanc

AOC Alsace Grand Cru Froehn, Alsace, France

Since 1785, the Rentz family has been running the family vineyard in Zellenberg, and today Catherine and her brother Patrick Rentz are at the head of the family estate. The estate works today 27 ha, spread over 5 communes in the heart of the wine road: Bergheim, Ribeauvillé, Hunawir, Zellenberg, Riquewihr, spread over particularly well exposed hillsides.

### PRESENTATION

Varietal wine, originating from various hillside soils, which wonderfully unveil the character and aromas of the grapes.

"Terroir" selection - from Grand Cru Froehn, meaning "the constraint".

The wines have an exceptional aromatic purity, producing fine wine which is subtle and elegant with salty notes on the finish.

### TERROIR

A steeply sloping terroir that lies at altitudes between 270m and 300m exposed south, south-east and south-west. Made up of a clayey-marly soil on a bed of calcareous sandstone and dotted with marine fossils.

### IN THE VINEYARD

Respectful practices if the environment and HVE label certification.

### WINEMAKING

Traditional vinification and cultivation method. The grapes are harvested manually and then progressively pressed in a pneumatic press in order to extract the juice and aromas. The naturally present yeast on the grapes will start the alcoholic fermentation process that will change the grape juice into wine. Temperature controls are conducted throughout the fermentation process in order to guarantee persistence and balance. Two to three months after the fermentation process, the wine is racked in order to start maturing. Before bottling, each vat is filtered in order to guarantee the organic stability and conservation of the wine.

### VARIETAL

Gewurztraminer 100%

12.5 % VOL.

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

A sweet white wine with a light-yellow colour. Its nose is a delicate mix of exotic (lychee) and floral (rose petals) aromas. Well-balanced, rounded and harmonious, it has a refreshing sensation on the palate thanks to the sharpness of its minerality. Good length in mouth and long-lasting longevity, this is an excellent vin de garde.



### Bruno Lafon Selection

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## FOOD PAIRINGS

Our Gewurztraminer is a first-class aperitif! It goes well with foie gras and can also be used with spicy dishes (exotic filet mignon, chicken curry...), strong cheeses (Bleu, Munster...) and desserts (apple pie, shortcakes...).



### **Bruno Lafon Selection**

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