



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Edmond Rentz, Riesling, AOC Alsace Grand Cru Schoenenbourg, Blanc

AOC Alsace Grand Cru Schoenenbourg, 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, Hunawihr, 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 a Grand Cru called Schoenenbourg, meaning the pretty hill.

"Schoenenbourg" produces powerful, elegant, rich and complex wines with good minerality.

TERROIR

A steeply sloping terroir that lies at altitudes between 265m and 380m exposed south, south-east. The soil is a mixture of marls, gypsum mixed with thin sandstone from the Vosges.

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

Riesling 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

"Schoenenbourg" is powerful, elegant, rich and complex wines with good minerality.

FOOD PAIRINGS

Our Riesling Grand Cru Schoenenbourg can be served as an aperitif and it goes well with fish and shellfish cooked in a cream sauce. It can also be served with pike perch, monkfish, scallops and frogs' legs. It can also be served alongside cold starters and poultry cooked in sauce.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

