



# Vignobles d'Alsace

BRUNOLAFON  
wine selection



## Alsace, Domaine Edmond Rentz, Pinot Noir, AOC Alsace, Rouge AOC Alsace, 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, these wines are easily appreciated and are best consumed within 5 years.

### 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 placed into vats. The skin and the juice of the grapes will be allowed to macerate together for 10 days in order to give the wine its reddish color. The naturally present yeast on the grapes will start the alcoholic fermentation process and the juice and berries are gradually pressed by a pneumatic press. Two weeks later, a second fermentation process (known as "Malolactic fermentation") starts in order to make the wine silkier and more elegant. Temperature controls are conducted throughout the fermentation processes in order to guarantee persistence of the aromas and colour. Two to three months after the malolactic 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

13 % VOL.

Pinot Noir 100%

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

A dry red wine which fills the nose and palate with the aroma of cherries. Fruity, light with silky tannins, our Pinot Noir has a good suppleness on the palate and is most enjoyable.

### FOOD PAIRINGS

Pinot Noir goes perfectly with fish, poultry, delicatessen meats, rotisseries, red meats, game meat and cheeses.

