



# Vignobles d'Alsace

BRUNOLAFON  
wine selection



## Alsace, Domaine Edmond Rentz, Gewurztraminer Noble Grapes, AOC Alsace, Blanc

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, 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.

### IN THE VINEYARD

Respectful practices if the environment and HVE label certification.

### WINEMAKING

Traditional vinification and cultivation method. In order to be labelled as "Sélection de Grains Nobles", each grape (infected with noble rot) is harvested manually one by one. The juice of these grapes needs to be highly concentrated (306g of sugar per litre) which gives the potential to reach an alcoholic level of 18.2° (verified by an INAO controller). The grapes are 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.

### VARIETAL

Gewürztraminer 100%

12.5 % VOL.

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, Over 15 years

### TASTING

Great sweet wine with a golden-yellow colour with an exceptionally powerful, botrytis nose, accompanied with aromas of floral and candied fruits. Remarkable body and character. Best served as an aperitif with foie gras, with a dessert and outside meal times.

### FOOD PAIRINGS

Our Gewurztraminer Sélection de Grains Nobles can be served as a first-class aperitif. It goes well with foie gras and desserts (apple pie, shortcakes, fruit mousse...).

