



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Charles Frey, Maceration, AOC Alsace, Orange

AOC Alsace, Alsace, France

Pioneer of Organic Agriculture and Biodynamics in Alsace, the Charles Frey Estate has 14 hectares of property and is located in the village of Dambach-la-Ville. A family history that goes back to the 18th century and continues with the recent arrival of Julien and Thiébaud, the sons of Dominique Frey. The Frey estate can rely on remarkable terroirs such as Frauenberg, Victoriasberg, Grand Cru Frankstein or Blettig.

PRESENTATION

The colors on the label refer to the 4 elements. We find them in biodynamie through: leaf, fruit, flower and root.

TERROIR

Blend of two plots: one planted on pink sandstone and granite

IN THE VINEYARD

50 hL/ha

WINEMAKING

This cuvée is aged in demi-muid on total lees for 9 months according to the methods of vinification «NATURE, unfiltered wine. 15 days skin contact with Gewurztraminer and Riesling.

VARIETALS

Gewurztraminer, Riesling

TECHNICAL DATA

Residual Sugar: 0.4 g/l

13 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

It is a fresh wine with notes of red fruits at the opening. Next are notes of herbal teas. Once in the mouth, it is a structured, balanced and complex wine.

FOOD PAIRINGS

Aperitifs, fruit-based desserts, citrus-based salads, spicy food (asian and thai), cheeses (blue, comté)



Bruno Lafon Selection

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

