



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Edmond Rentz, Tradition, AOC Crémant d'Alsace, Effervescent Brut

AOC Crémant d'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, Hunawehr, Zellenberg, Riquewihr, spread over particularly well exposed hillsides.

PRESENTATION

Made from Pinot Blanc and Auxerrois, this crémant is fruity and more supple than the Prestige as well as being delicately ample and smooth.

IN THE VINEYARD

Respectful practices of the environment and HVE label certification.

WINEMAKING

The grapes are harvested manually exclusively. Pressing is limited to 100 litres of juice for 150kg of grapes. Initially fermented in vats and then within the bottles following traditional methods. Average length of time stored horizontally: 18 months. The riddling is automatically carried out on gypopalettes. The pouring off phase is then conducted, adding the liquor shipping.

VARIETALS

Pinot blanc, Pinot auxerrois

12.5 % VOL.

SERVING

Serve between 8 to 10 °C (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

FOOD PAIRINGS

Best served as an aperitif or as part of a Kir Royal. It can also be served with a hearty sauerkraut.



Bruno Lafon Selection

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

