



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Edmond Rentz, Les Comtes, 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.

"Terroir" selection - from a specific vineyard called Grafenreben, clay-limestone base facing South-East. This is the preferred terroir for Riesling.

### 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%

13.5 % VOL.

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

A dry white wine with a very intense nose. Our Riesling is remarkable for its very fruity aromas of peach, candied citrus fruits as well as small delicate notes of minerality. It is lively on the palate and possesses all that you would expect of this vintage and terroir. It also has long-lasting longevity, which makes it an excellent vin de garde.

### FOOD PAIRINGS

Our Riesling goes well with shellfish, fish (grilled, baked or in a buttery or creamy 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.

