



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Pierre Henri Ginglinger, Riesling, AOC Alsace, White

AOC Alsace, Alsace, France

Established in the old town of Eguisheim, south of Colmar, this family estate whose origins date back to 1610 is located in a house dating back to 1684. Mathieu Ginglinger, who succeeded his father Pierre-Henri in 2003, runs the estate organically (certified in 2004). After acquiring vineyards at the southern end of the Route des Vins, he now has 15 ha, with parcels in 3 grands crus.

PRESENTATION

This wine is a blend of Riesling from different parcels.

Harvested at its best maturity by hand and pressed as whole grapes. It ferments in our cellar for several months to develop its richness. Then it is aged on fine lees until bottling.

WINEMAKING

The entire production is harvested by hand to preserve the authenticity, conviviality and above all the quality of the harvest. The pressings are carried out in whole harvests, then the musts are transferred to the tuns for the alcoholic fermentation with a control of the temperature (15-20°C).

AGEING

Afterwards, the wine is matured on fine lees in the same tuns, as well as a light filtration before bottling.

VARIETAL

Riesling 100%

TECHNICAL DATA

Residual Sugar: 0.7 g/l

12.5 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

With a brilliant yellow color, this Riesling presents aromas of citrus fruits and white flowers. Its attack is lively and generous with typical lemon notes.

FOOD PAIRINGS

Serve with raw or boiled fish, seafood, as well as traditional Alsatian cuisine and fresh cheeses.



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Agriculture France



Bruno Lafon Selection

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

