



Alsace, Domaine Edmond Rentz, Pinot Gris Nature, 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, Hunawihr, Zellenberg, Riquewihr, spread over particularly well exposed hillsides.

IN THE VINEYARD

Respectul practices if the environment and HVE label certification.

WINEMAKING

Fermented exclusively with indigenous yeasts and with a minimum of human intervention in the cellar. This is an unfiltered wine with a very light deposit and no added sulfites - it's the yeasts themselves that naturally produce sulfites.

VARIETAL

Pinot gris 100%

13.5 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This Nature wine expresses lovely aromas of grape juice, apples and pears. On the palate, it has quince flavors and minerality. The light saline touch of its clay-limestone terroir accompanies the acidity superbly, giving it straightforwardness and elegance. A dry wine that pleasantly awakens the taste buds.

FOOD PAIRINGS

Drink it as an aperitif, with fish, white meats, spicy specialties, Asian dishes and cheeses.







