



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Edmond Rentz, Prestige Blanc de Blancs, 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, Hunawihr, Zellenberg, Riquewihr, spread over particularly well exposed hillsides.

### PRESENTATION

Made from Pinot Blanc and Chardonnay. A brut, pure, full bodied, intense and smooth crémant.

### IN THE VINEYARD

Respectful practices if 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 gropalettes. The pouring off phase is then conducting, adding the liquor shipping.

### VARIETALS

Pinot Noir, Chardonnay

12.5 % VOL.

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Pale yellow wine with clear reflections. Its bubbles are particularly fine and persistent. Fresh in the mouth with notes of white flowers, fruits and white pears.

### 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.

