



# Vignobles d'Alsace

BRUNOLAFON  
wine selection



## Alsace, Domaine Edmond Rentz, Brut rosé, AOC Crémant d'Alsace, Effervescent Brut Rosé 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 Noir. This crémant has a beautiful pale rose colour with aromas of red fruits as well as being fresh and smooth. Well-balanced and remarkable length.

### 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 gyro-palettes. The pouring off phase is then conducting, adding the liquor shipping.

### VARIETAL

12.5 % VOL.

Pinot Noir 100%

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Beautiful rosé wine, remarkable by the lightness of its bubbles. The aromas are delicate, elegant and fruity which wholeheartedly show off the flavours and finesse of its red fruits. Well-balanced with good length.

### FOOD PAIRINGS

Best served as an aperitif for all festive occasions.

