



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Edmond Rentz, Rosé d'Alsace, AOC

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.

PRESENTATION

Varietal wine, originating from various hillside soils, which wonderfully unveil the character and aromas of the grapes, these wines are easily appreciated and are best consumed within 5 years.

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 destemmed in order to separate the stalk from the grape berries. A 24-hour maceration then takes place in order to give the wine its lovely pink colour. The grape berries are then gradually pressed in order to extract their juice and aromas. The naturally present yeast on the grapes will start the alcoholic fermentation process for three weeks, 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

Pinot Noir 100%

12 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

A dry wine with a lovely pink colour. Its nose brings expressions of redcurrants, strawberries and rhubarb. On the palate, it brings a touch of well-balanced freshness and hints of red fruits.

FOOD PAIRINGS

Pinot Noir Rosé is best served fresh and for all occasions. It goes well with salads, starters, delicatessen meats, flammkuchen, quiches lorraine as well as grilled fish and meats. It also makes a nice aperitif.

