



# Vignobles d'Alsace

BRUNOLAFON  
wine selection



## Alsace, Domaine Edmond Rentz, Gewurztraminer Rotenburg, 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.



### PRESENTATION

Originating from two steeply sloping terroirs (Rotenberg and Burg) exposed east and south, whose limestone soil gives it a brick-red hue and brightly coloured marls formed on gravel. The synergy of these two terroirs brings forth a most intense sensory experience. The blending of these two terroirs distinguishes a variety of nicely perfumed aromas on the nose and provides a strong and long-lasting complex structure on the palate.

### TERROIR

A steeply sloping terroir that lies at altitudes between 270m and 300m exposed south, south-east and south-west. Made up of a clayey-marly soil on a bed of calcareous sandstone and dotted with marine fossils.

### 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 progressively pressed in a pneumatic press in order to extract the juice and aromas. The naturally present yeast on the grapes will start the alcoholic fermentation process 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

13.5 % VOL.

Gewurztraminer 100%

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

A smooth white wine, our Gewurztraminer expresses both floral and exotic aromas. It is delicate, with fruit and candied hints, on the palate. A powerful wine with good length and minerality. A wine full of character with excellent longevity.

### FOOD PAIRINGS

Our Gewurztraminer can be served as an aperitif to accompany some foie gras. It also goes well with spicy dishes (exotic filet mignon, chicken curry, spicy fish dishes...), strong cheeses (Bleu, Munster...) and desserts (apple pie, shortcakes...).

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### Bruno Lafon Selection

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

