



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Edmond Rentz, Le Toqué, 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

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 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

Pinot gris 100%

13.5 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

A dry white wine. Delicate and typical of the region, our Pinot Gris expresses aromas both of dried grapes and smoky wood. On the palate, it is well-balanced and silky wine with a lot of character. Well-balanced and structured wine that ages well.

FOOD PAIRINGS

Pinot Gris can be served as an aperitif with canapés, fish, foie gras and smoked salmon. It can also be served with scallops, crayfish, shellfish and crustaceans in a saffron sauce. It is often served with white meat (sautéed guinea fowl with tarragon, mushroom-stuffed turkey, creamy veal filet).

