



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Edmond Rentz, Riesling, AOC Alsace Grand Cru Sonnenglanz, Blanc

AOC Alsace Grand Cru Sonnenglanz, 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, Hunawir, 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.

"Terroir" selection - from a Grand Cru called Sonnenglanz, meaning sunshine.

"Sonnenglanz" produces a powerful wine with a high concentration of ripen and long-lasting aromas, accompanied by some wonderful spicy notes.

TERROIR

A mean slope terroir that lies at altitudes between 220m and 270m exposed south-east. The soil is a conglomerate of limestone pebbles and marls. Very gravelly on the surface, which reflects the heat and light of the sun and thereby encourages the ripening of the grapes.

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

Riesling 100%

12.5 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

A dry white wine with a light-yellow colour. Its nose brings forth aromas of citrus fruits and minerals. On the palate, it is refreshing with a lemony finish. Well-balanced and with good length, it possesses all that you would expect of this vintage and terroir. It also has long-lasting longevity, which makes it an excellent vin de garde.



Bruno Lafon Selection

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FOOD PAIRINGS

Our Riesling Grand Cru Sonnenglanz can be served as an aperitif and goes well with shellfish and fish. It can also be served with pike perch, monkfish, scallops and frogs' legs. It can also be served alongside cold starters and poultry cooked in sauce.



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