



Alsace, Domaine Charles Frey, Energies, AOC Alsace, White

AOC Alsace, Alsace, France

Pioneer of Organic Agriculture and Biodynamics in Alsace, the Charles Frey Estate has 14 hectares of property and is located in the village of Dambach-la-Ville. A family history that goes back to the 18th century and continues with the recent arrival of Julien and Thiébaud, the sons of Dominique Frey. The Frey estate can rely on remarkable terroirs such as Frauenberg, Victoriasberg, Grand Cru Frankstein or Blettig.

PRESENTATION

The colors on the label refer to the 4 elements. We find them in biodynamie through: leaf, fruit, flower and root.

Mostly from the granitic terroirs of Dambach-la-Ville, a young chardonnay vine and rieslings/pinotgris of about 20 years old are at the origin of this cuvée: an invigorating blend.

This wine comes (in part) from recently acquired plots, so it is in conversion to organic and biodynamic farming.

WINEMAKING

In 2010, the Frey family had a bioclimatic cellar built (passive hygrometric and thermal

Aged in casks on fine lees for 9 months. Indigenous yeasts and minimal sulfites.

VARIETALS

Chardonnay 35%, Riesling 35%, Pinot gris 30%

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

An invigorating blend (Riesling, Chardonnay, Pinot gris), both frank, dry and slightly fruity.

FOOD PAIRINGS

It will go perfectly with your aperitifs, mixed salads, quiches, light cheese.



AB AGRICULTURE BIOLOGIQUE EN CONVERSION

BIODYNAMIE EN CONVERSION