



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Edmond Rentz, Riesling Late Harvest, 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.

IN THE VINEYARD

Respectful practices if the environment and HVE label certification.

WINEMAKING

Traditional vinification and cultivation method. The grapes are harvested manually at the end of October, under state control. The grapes are then matured in order to get a very high level of sugar concentration (above 244g of sugar/litre) which gives the potential to reach an alcoholic level of 14.5°. The grapes are 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 raked in order to start maturing. Before bottling, each vat is filtered in order to guarantee the organic stability and conservation of the wine. The wine is kept in cellars for two years during which it undergoes multiple tests and blind tastings. If it meets the quality and standards expected, it will earn the right to be labelled as "Vendanges Tardives" (Late Harvest).

VARIETAL

Riesling 100%

12.5 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Mellow wine with a yellow colour and a strong personality that reveals fine and complex aromas of citrus fruits. In the mouth, this wine is powerful and persistent. Best served well-chilled as an aperitif or with fish, lobster and accompanied with rich sweet-and-sour sauces.

FOOD PAIRINGS

Our Riesling Vendanges Tardives can be served as a high-class aperitif. It goes well with foie gras and desserts (dry pastries).



Bruno Lafon Selection

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

