



# Vignobles d'Alsace

BRUNOLAFON  
wine selection



## Alsace, Domaine Charles Frey, Riesling, AOC Alsace Grand Cru Frankstein, Blanc

AOC Alsace Grand Cru Frankstein, 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.

### TERROIR

Granite

### IN THE VINEYARD

45hL/ha

### WINEMAKING

Slow fermentation, ageing 8 months on fine lees in "foudres", big Alsatian oak casks.

### VARIETAL

Riesling 100%

### TECHNICAL DATA

Residual Sugar: 0.5 g/l

12 % VOL.

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, Over 15 years

### TASTING

A lively and refreshing Riesling with elegant lime, grapefruit and peach aromas. Typical minerality from the terroir brings freshness to the palate. Zesty final, giving an aromatic complexity and finesse.

### FOOD PAIRINGS

A gastronomic wine to accompany fish, oysters, shellfish, seafood, white meats and, of course, Alsace Choucroute. («Cedar Plank Fish with Citrus Horseradish Crust», «Shrimp with Mustard Seeds and Ginger»...)



BIODYNAMIE  
EN CONVERSION



### Bruno Lafon Selection

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

