



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Edmond Rentz, L'Orange, AOC Alsace, Orange

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.

IN THE VINEYARD

Respectful practices if the environment and HVE label certification.

WINEMAKING

Maceration wine made from whole clusters of Muscat, Pinot Gris and Sylvaner. They ferment and macerate together, giving the wine its orange color.

VARIETALS

Muscat blanc à petits grains, Pinot gris,
Sylvaner

13.5 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Fruity aromas of vine peaches and ripe apricots. The palate is full-bodied, with very light tannic notes. Freshness predominates with citrus zest. Dry, aromatic and very pleasant.

FOOD PAIRINGS

Drink it as an aperitif, with fish, white meats, spicy specialties, Asian dishes and cheeses.



Bruno Lafon Selection

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

