



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Charles Frey, Eclectic, AOC Alsace, Blanc

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.

TERROIR

Located on the hillside of Dambach-la-Ville (Alsace center), those vines come from granitic and clays soil.

IN THE VINEYARD

65 hL/ha

WINEMAKING

Slow regulated fermentation and aging on fine lees during 6 month in stainless steel.

VARIETAL

Pinot blanc 100%

TECHNICAL DATA

Residual Sugar: 0.2 g/l

12 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

An elegant dry and supple wine coming from old vines, with delicate peach, apricot and white flowers

aromas. It is well balanced between the acidity and sugar, with a fresh fruity finish.

FOOD PAIRINGS

It is the ideal all-purpose wine. For instance eggs, cheese, pork, chicken... « Scrambled eggs in shrimps, « Cheese soufflé and in the ham », chicken (cream sauce), cheese (creamy : Brie, camembert).



Bruno Lafon Selection

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

