



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Edmond Rentz, Les Murets, 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. "Terroir" selection - from a plot called Les Murets : facilitates the development of wines with a smoky aroma and confers a structure that is both firm and velvety, which is balanced out with a good of vitality.

### TERROIR

A steeply sloping terroir that lies at altitudes of between 270m and 350m and exposed south-east and south-west. It has a deep clay-limestone soil with an important stony layer on the surface. Nearby, there are many stone walls made out of calcareous flagstones. These walls have a drainage effect on their environment, enabling excellent grape maturation.

### IN THE VINEYARD

Respectful practices if the environment and HVE label certification.

### WINEMAKING

Traditional vinification and cultivation method. The grapes are harvested manually and 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 racked in order to start maturing. Before bottling, each vat is filtered in order to guarantee the organic stability and conservation of the wine.

### VARIETAL

Pinot gris 100%

12.5 % VOL.

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

Our Pinot Gris is a product of grapes harvested from two plots. It is a medium-dry white wine with a pale-yellow colour. Its nose is fine and delicate with notes of roasted almonds, apricots and honey. On the palate, it is refreshing with a complex and full structure and we find all the aromas as on the nose, notably honey and candied fruits.



### Bruno Lafon Selection

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### FOOD PAIRINGS

Our Pinot Gris Réserve Particulière can be served as an aperitif with foie gras and starters (mixed salads). It goes well with most dishes, notably fish (in sauce or smoked), white meats, poultry, rotisseries, giblets (liver and kidney), calf sweetbread as well as venison.



#### **Bruno Lafon Selection**

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