



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Charles Frey, Symbiose, 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

60 hL/ha

WINEMAKING

Slow regulated fermentation and aging on fine lees during 10 month in stainless steel.

VARIETAL

Pinot gris 100%

13.50 % VOL.

TECHNICAL DATA

Residual Sugar: 2.7 g/l

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Expressive nose with fruity notes (ripe citrus fruit), spices (cinnamon, nutmeg) with typical smokiness from the grape variety. The mouth gives a nice balance with an off-dry finish

FOOD PAIRINGS

It is excellent as an aperitif, with white meat, game, ham, roasts, offal, and smoked fish («Smoked Trout/salmon Salad with Endive and Pears»), cheese (Comté, Raquette...).



Bruno Lafon Selection

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



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