



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Edmond Rentz, Pièce de chêne, AOC Alsace, Rouge

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 Grand Cru Froehn and Zellenberg : produces a wine that has a strong and complex structure accompanied by elegant and fine notes

TERROIR

A steep slope terroir that lies at altitudes between 220m and 280m exposed south-east. These plots are found near to the Grand Cru Froehn. The marly limestone soil is made up of a mixture of limestone pebbles and clays.

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 placed into vats. The skin and the juice of the grapes will be allowed to macerate together for 15 days in order to give the wine its dark red colour. The naturally present yeast on the grapes will start the alcoholic fermentation process and the juice and berries are gradually pressed by a pneumatic press. Three weeks later, a second fermentation process (known as "Malolactic fermentation") starts in order to make the wine silkier and more elegant. The wine is then placed and aged in 228-liter oak barrels between 12 and 18 months. Before bottling, each vat is slightly filtered in order to guarantee the organic stability and conservation of the wine.

VARIETAL

Pinot Noir 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

A dry red wine with a dark red colour. Its nose is a blend of delicately woody aromas. A full-bodied and most agreeable wine. It is highly recommended to open a bottle of this wine at least two hours before serving. On the palate, it has hints of red fruits and has a slightly tannic structure.

FOOD PAIRINGS

Our Pinot Noir Vielli en Pièce de Chêne goes perfectly with red meats, venison and cheeses.



Bruno Lafon Selection

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

