



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Edmond Rentz, Pinot Gris, AOC Alsace Grand Cru Froehn, Blanc

AOC Alsace Grand Cru Froehn, 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, meaning "the constraint".

The wines have an exceptional aromatic purity, producing fine wine which is subtle and elegant with salty notes on the finish.

### TERROIR

A steeply sloping terroir that lies at altitudes between 270m and 300m exposed south, south-east and south-west. Made up of a clayey-marly soil on a bed of calcareous sandstone and dotted with marine fossils.

### 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

A medium-dry white wine, its nose is a delicate mix of smoked aromas (grilled almonds), honey, quince and candied fruits. It is unctuous, harmonious and very refreshing on the palate. It also has long-lasting longevity, which makes it an excellent vin de garde.



### Bruno Lafon Selection

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## FOOD PAIRINGS

Our Pinot Gris can be used as a first-class aperitif to go with some foie gras. It also goes well with certain seafoods such as scallops, oven-cooked fish, crayfish gratin, shellfish in a cream saffron sauce and white meats such as duck in orange sauce, tarragon sautéed guinea fowl, mushroom-stuffed turkey and veal in a cream sauce.



### **Bruno Lafon Selection**

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