

Rieflé

Cremant d'Alsace Brut

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Cremant d'Alsace

CEPAGE: 25% Pinot Blanc, 25% Pinot Grigio / Gris, 25% Chardonnay, 25% Auxerrois

WINEMAKING: Fermentation in Stainless steel with wild yeasts.

AGING: At least 14 months aging before disgorgement

PRODUCTION: 5000 cases

THE STORY

Viticulture has been a Rieflé family affair for 6 generations, since 1850. Most recently, Annick and Jean-Claude Rieflé have been able to take advantage of the Euro zone, and the trends toward globalization to reach growing audiences of wine enthusiasts. Their two sons also returned to the Domaine to join the family business. Convivial, Festive and Exceptional - Whether for a laid-back summertime aperitif, a celebratory get together, or an intimate anniversary dinner, there is a Rieflé wine for every occasion. The Rieflé family believes that each moment should be celebrated, and when time and circumstances allow, punctuate the celebration with a glass of wine.

THE ADJECTIVES

OVERALL: Fresh & elegant

AROMAS / FLAVORS: Golden apples, white flowers and a hint of toast

MOUTHFEEL: Fine & persistent bubbles

THE SELLING POINTS

AWARDS: 92pts Vinous, 91pts Wine Enthusiast

SUSTAINABILITY: Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation, Biodynamic In Practice

PAIRINGS: Appetizers, seafood & white meats

