

Rieflé

Cremant d'Alsace Brut Rosé

THE FACTS

COUNTRY: France

REGION: Alsace

APPELLATION: Cremant d'Alsace

CEPAGE: 100% Pinot Noir

WINEMAKING: Harvest by hand, fermentation in Stainless steel vats

AGING: Minimum of 14 months aging before disgorgement

PRODUCTION: 1500 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: Easy and uncomplicated

AROMAS / FLAVORS: Tart red berries and fresh florals

MOUTHFEEL: Light with a touch of cream

THE SELLING POINTS

AWARDS: 90pts Wine Enthusiast

SUSTAINABILITY: Certified Organic, Minimal

Intervention / Augmentation, Biodynamic In Practice

PAIRINGS: Both salty and sweet foods

