

Alsace



Tradition



Prestige



Sparkling

AOC Alsace Tradition

Pinot Gris

Location of vineyard: Beblenheim

Soil: Marl, clay and chalk

Winemaking: Selection of the best grapes during the harvest. Traditional in white under control of temperature on clear juices. Maturing during a few months in tans and then one of two months in bottles.

Tasting notes: Hints of ripe fruits. Toasty and smoky notes, typical of this grape variety. Persistent in the mouth with a light acidity.

Wine pairing : Fishes served in sauce, white meat and duck.

Storage: From 1 to 3 years.

Serving: Between 8°C and 12°C.

Alcohol degree: 13°C

Acidity: 2,77g/L (2015); 3,5g/L (2016)

Sugar: 11g/L (2015); 9,5g/L (2016)

AOC Alsace Tradition

Gewurtztraminer

Location of vineyard: Beblenheim

Soil: Marl clay limestone

Winemaking: Selection of the best grapes at arrival of the harvest. Traditional in white under temperature control on clear juices. Ageing in our cellars during 12 months (at least 3 months in bottles).

Tasting notes: Golden color and expressive nose with hints of rose. Well balanced, spicy and fruity. Fresh at the beginning, it has a long lasting final.

Wine pairing: Perfect as an aperitif but matches perfectly with strong cheeses.

Storage: From 1 to 3 years.

Serving: Between 8°C to 12°C

Alcohol degree: 13°C

Acidity: 2,84g/L

Sugar: 17,5g/L

AOC Alsace Tradition

Pinot Blanc

Location of vineyard: Beblenheim

Soil: Stony, marly, chalky soils.

Winemaking: Selection of the best grapes. Traditional in white under temperature control on clear juices. Lasting in tanks during a few months and then one or two months in bottles.

Tasting notes: Hints of toasted bread. Fine and long lasting in the mouth. Easy to drink.

Wine pairing: Salads, delicatessen, shellfish, asparagus, poultry, pork and fresh cheese.

Storage: From 2 to 4 years.

Serving: Between 8°C to 10°C

Alcohol degree: 12°C

Acidity: 3,49g/L (2015); 3,19g/L (2016)

Sugar: 5,3g/L (2015); 6,5g/L (2016)

AOC Alsace Tradition

Riesling

Location of vineyard: Beblenheim

Soil: Stony, sandy-marly, limestone.

Winemaking: Selection of the best grapes before pressing. Traditional in white on very clear juices and under temperature control. Ageing in stainless steel tank during a few months and then 1 to 2 months in bottles.

Tasting notes: Light citrus fruits aromas. Delicate in the mouth and with a fine length. A typical Riesling.

Wine pairing: Sauerkraut, salty pie, grilled fishes, young cheeses.

Storage: From 2 to 4 years.

Serving: Between 8°C to 12°C

Alcohol degree: 12°C

Acidity: 3,54g/L (2015); 4,3g/L (2016)

Sugar: 7,2g/L (2015); 5g/L (2016)

AOC Alsace Tradition

Edelzwicker

Location of vineyard: Beblenheim

Soil: Marl clay limestone.

Winemaking: Traditional with selection of the grapes in the grape-picker's basket. Traditional in white with control of the temperatures over clear juices then breeding a few months in tank. Then, 1 to 2 months in bottles in our cellars

Tasting notes: Fine, fruity, very drinkable with a hint of acidity which gives this wine an appreciable freshness.

Wine pairing: Salads and entries but also a whole meal.

Storage: From 1 to 3 years.

Serving: Between 10°C to 12°C

Alcohol degree: 12°C

Acidity: 3,18g/L

Sugar: 4,9g/L

AOC Alsace Prestige

Pinot Gris

Location of vineyard: From Thann to Kintzheim, 50 miles North to South

Soil: Granitic, limestone, gneiss, chalk and clay

Winemaking: Traditional in white under temperature control on clear juices. Ageing a few months in tanks and one or two months in bottles in our cellars.

Tasting notes: Expressive nose of nectarine, flowers, citrus, baked pear, quince, with a hint of smoke. It reveals a full palate of ripe fruit, intense but full of freshness? Very elegant, expressive and purity of the varietal

Wine pairing : Aperitif, Seafood, fishes, white meat and poultry, exotic dishes

Storage: From 4 to 5 years.

Serving: Between 8°C and 12°C.

Alcohol degree: 13°C

Acidity: 3,4g/L

Sugar: 8g/L

AOC Alsace Prestige

Gewurtztraminer

Location of vineyard: Sigolsheim and from Thann to Kintzheim

Soil: Granitic, limestone, gneiss, chalk and clay

Winemaking: Traditional in white under temperature control on clear juices. Ageing a few months in tanks and one or two months in bottles in our cellars.

Tasting notes: In bright suns-yellow shining, opulent aromas reminding of rosewood, orange peel and english yellow roses, followed from notes like licorice and exuberant oriental aroma like orange oil and cardamom. The as well juicy and excessive sweetness flatters the tongue, meanwhile the strong body with a touch of minerality and the delicate acid dance harmoniously, paired with a great rosy final. A wine who sparkling aromatically like a palace.

Wine pairing: Perfect with spicy dishes especially with sweet-sour Asian plates. Ideal with strong cheeses like Roquefort or Munster. Tajine with Arab couscous.

Storage: From 4 to 5 years.

Serving: Between 8°C to 12°C

Alcohol degree: 13°C

Acidity: 2,91g/L

Sugar: 15,2g/L

AOC Alsace Prestige

Pinot Blanc

Location of vineyard: From Thann to Kintzheim, 50 miles North to South

Soil: Granitic, limestone, gneiss, chalk and clay

Winemaking: Traditional in white on very clear juices and under temperature control. Ageing in stainless steel tank during a few months and then 1 to 2 months in bottles.

Tasting notes: Softly light yellow with green reflexes. Toasty aromas. A large delicacy and a beautiful length in the mouth. Well-balanced wine and easy to drink.

Wine pairing: Aperitif, vegetable tureen, hay roast, different mountain cheese, pike-perches on leek oranges vegetable.

Storage: From 3 to 4 years.

Serving: Between 8°C to 10°C

Alcohol degree: 12,5°C

Acidity: 3,5g/L

Sugar: 4,2g/L

AOC Alsace Prestige

Riesling

Location of vineyard: Sigolsheim and from Thann to Kintzheim

Soil: Clay, limestone, granitic, gneiss

Winemaking: Traditional in white on very clear juices and under temperature control. Ageing in stainless steel tank during a few months and then 1 to 2 months in bottles.

Tasting notes: Bright suns-yellow, while the nose offers fancy notes of minerals, juicy Mango, lemon peels, some jelly banana and cardamom. Always led by classic sort-typical Notes of firestone. With some air aromas of elder flower, limes and apricots join in addition. In the palate this drop presents itself juicy, minerally and fully aromatically with a ripe fruit acid, a lot of extract and well balanced body, as well as a long spicy final. A typical representative of the top vintage 2016 who shines with ripe aromatic and soft palate.

Wine pairing: Fruity curry, grilled fowl, smoked or grilled fishes, Tajine with lemons, salty pie, young cheeses, Sauerkraut.

Storage: From 5 to 6 years.

Serving: Between 8°C to 12°C

Alcohol degree: 12°C

Acidity: 4,77g/L

Sugar: 3,7g/L

AOC Alsace Pretige

Muscat

Location of vineyard: Sigolsheim and from Thann to Kintzheim

Soil: Granitic, limestone, gneiss, chal and clay

Winemaking: Traditional in white with temperature control on clear juices, then ageing some months in vats and 1 to 2 months in bottles

Tasting notes: In delicate light yellow gleaming, exciting and dynamically with notes of juicy lychee in the nose. Delicate grassy marks form a wonderful counter pole, followed from aromas like grapes, melon, ivy and rosewood. With some air the picture of nose wins more and more of aromas like gooseberries, up to green melons and delicate yellow roses. In the palate carried from the expressive aromatic, the firm minerality and body, together with the fresh acid form a pleasant frame of THAT drinking pleasure. A serious, adult Muscat whose charismatic tension waits to be discovered.

Wine pairing: Perfect as an aperitif and ideal with asparagus. To taste with desserts based on ice or fruits.

Storage: From 2 to 4 years.

Serving: Between 10°C to 12°C

Alcohol degree: 12°C

Acidity: 2,65g/L

Sugar: 5,2g/L

AOC Crémant d'Alsace

Blanc

Location of vineyard: Beblenheim

Soil: Marl, stone and limestone.

Winemaking: Manual harvest with entire grapes on press. Champenois pressing. Traditional method without melolactic fermentation then ageing during 12 months.

Tasting notes: A nice and fine foam, characteristic aromas of Pinot Auxerrois with a nice balance.

Wine pairing: Aperitif or for a whole meal.

Storage: From 2 to 5 years.

Serving: Between 8°C to 10°C

Degree: 12,5°C

Acidity: 3,9g/L

Sugar: 10g/L

Available in brut or demi-sec

AOC Crémant d'Alsace

Rosé

Location of vineyard: Beblenheim

Soil: Stony, sandy and chalky

Winemaking: Handpicking with entire grapes on the press. Champenois type pressing. Slight maceration and fermentation under temperature control. Traditional method without malolactic fermentation. Ageing during 12 months before ridding.

Tasting notes: Red-rosé color, nice foam. Hints of Pinot Noir aromas. Well balanced and pleasant in the mouth.

Wine pairing: Will be perfect as an aperitif or suitable for a whole meal.

Storage: From 2 to 5 years.

Serving: Between 8°C to 10°C

Degree: 12,5°C

Acidity: 4,8g/L

Sugar: 12g/L

Available in brut or demi-sec