

CAVE DE RIBEAUVILLÉ

Grand Cru “Clos du Zahnacker”



Winemaker

Evelyne Bleger-Cognacq

Wine Region

Alsace

Story

La Cave de Ribeauvillé creates treasures from their terroirs. A family matter created in 1895, the 6th generation of growers continues to express their passion. They don't buy grapes or juices; each harvest is 100% handmade, and they follow strict sustainable farming procedures. All wines are crafted by their in-house oenologist, Mrs Evelyne Bleger-Cognacq.

Vineyard

Nestled in Ribeauvillé's Vosges foothills, Clos du Zahnacker stands out in Grand Cru Osterberg. This 3.06-acre vineyard bucks tradition, growing Riesling, Pinot Gris, and Gewurztraminer together. With a sunny southeast exposure and unique soil, it crafts exceptional wines, blending separately pressed grapes for a rich, age-worthy flavor.

Vinification

This blend of Riesling, Pinot Gris, and Gewurztraminer is pressed and co-fermented traditionally. Following gentle pressing and must racking, the juice undergoes stainless steel vat fermentation. Upholding strict vine-growing rules, more demanding than Grand Cru standards, ensures the quality of Clos du Zahnacker. This includes soil care, eco-friendly weeding, higher planting density, limited yields to 50hL/ha, and an 18-month bottle aging process for a top-notch product.

Tasting Notes

Golden yellow color in the glass. The nose reveals aromas of chalk, chamomile tincture, and dried lemon peel. The palate is bright and concentrated with a sweetness balancing the bracing freshness.

Food Pairing

This wine is ideal as an aperitif, or with Asian or Caribbean cuisine, Foie gras or with strong cheeses.

QUICK FACTS

Variety

Riesling, Pinot Gris & Gewurztraminer.

Aging

Stainless Steel Tank.

Rating

94 pts Wine Enthusiast.

