

CAVE DE RIBEAUVILLÉ

Crémant d'Alsace Brut Rosé “Les Comtes de Ribeauvillé”



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

This wine originates from a vineyard 8 km north of the cellar, practicing Sustainable farming at HEV level 3. Grapes from Ribeauvillé, Bergheim, Rorschwihr, Rodern, and Saint Hippolyte are hand-harvested and stored in small vats to preserve aromas during transport. Harvesting occurs early in warm weather and is delayed in rain until grapes are dry. Grapes are received at the Ribeauvillé cellar within 4 hours of harvest.

Vinification

Grapes are gently pressed using an innovative system. Direct pressing for 5-6 hours extracts color and fruity aromas. Fermentation intensifies aromas over 3-5 weeks. The wine rests on lees for 3-4 months without malolactic fermentation. Bottled with méthode traditionnelle, it ages for at least 12 months on lees.. Disgorgement is done upon order for freshness, followed by dosage and sealing with a natural cork and muzzle.

Tasting Notes

Salmon pink color in the glass. The nose is really tart but with aromatic notes of Cox Orange Pippin apples. The palate is ripe and generous with creamy bubbles.

Food Pairing

This wine is ideal as an aperitif, reception drink or with cold buffet or strawberries.

QUICK FACTS

Variety

100% Pinot Noir.

Aging

Stainless Steel Tank.

Rating

92 pts Wine Enthusiast.

