

CAVE DE RIBEAUVILLÉ

Grand Cru Altenberg de Bergheim



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 Gewurztraminer hails from the renowned Altenberg Grand Cru, nestled between Bergheim and Saint-Hippolyte in the Haut-Rhin department. Stretching six miles around Ribeauvillé, the vineyards sit atop a geological fault line, boasting a diverse range of soils. Altenberg is the largest and most prestigious among the 51 Alsace Grand Crus, commanding widespread respect.

Vinification

Utilizing traditional methods, the wine is crafted to preserve terroir, emphasizing freshness and fruitiness. This involves manual harvesting, juice separation, and skin maceration, with no malolactic fermentation for acidity preservation. Aging on lees is employed, and a unique Quality Charter ensures 100% parcel traceability, strict yield control, and environmental protection.

Tasting Notes

Golden yellow color in the glass. The nose is strong and fruity with notes of lychee. The palate is vigorous at the beginning, well-structured with a long final tasting.

Food Pairing

This wine is ideal with Foie gras, or with Indian, Asian or Moroccan meal. It pairs well with desserts too.

QUICK FACTS

Variety

100% Gewurztraminer.

Aging

Stainless Steel Tank.

