

CAVE DE RIBEAUVILLÉ

Pinot Blanc “Les Comtes”



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

Spanning six miles around Ribeauvillé, the vineyards on a distinctive geological fault showcase diverse soils. With clay, chalk, sandstone schist, and marls, these well-exposed plots near Ribeauvillé benefit from the unique “terroir” shaped by the town's rare geological fault—a European rarity.

Vinification

Harvested solely by hand, the grapes undergo a gentle pressing in pneumatic presses to avoid trituration. The juices are meticulously separated to enhance wine quality. Following static settling, the wines undergo temperature-controlled fermentation and are subsequently aged on fine lees for a period ranging from 3 to 6 months.

Tasting Notes

Pale yellow color in the glass. The nose reveals freshness with notes of white fruit (pear, peach), dried fruit (hazelnut, walnut), and flower aromas. The palate is light and fruity, with a supple and refreshing sensation.

Food Pairing

This wine is ideal as an aperitif, or with oysters, fishes, spicy food, and white meats.

QUICK FACTS

Variety

100% Pinot Blanc.

Aging

Stainless Steel Tank.

