

CAVE DE RIBEAUVILLÉ

Pinot Gris Grand Cru “Gloeckelberg”



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. Situated in Rodern, the Grand Cru Gloeckelberg faces South to South-East, positioned on a granite substrate featuring sandy and acidic soils. The grapes are meticulously hand-harvested.

Vinification

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 smoky aromas with dried fruits. The palate is soft and well-structured, with some notes of acidity and candied fruits.

Food Pairing

This wine is ideal with pan-fried foie gras, duck with orange sauce, veal tagine with apricot, or with mushroom dishes.

QUICK FACTS

Variety

100% Pinot Gris.

Aging

Stainless Steel Tank.

Rating

92 pts Wine Enthusiast.

