

CAVE DE RIBEAUVILLÉ

Crémant d'Alsace Brut “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

The vineyards around Ribeauvillé, stretching six miles along a unique geological fault line, feature diverse soils and benefit from ample sunlight and the natural protection of the Vosges Mountains. This wine, crafted from grapes in a vineyard 5 km south of the cellar (encompassing Riquewihr, Hunawihr, Ribeauvillé, and Bergheim), undergoes meticulous hand harvesting. To preserve aromas, the grapes are stored in small vats, each holding a maximum of 90kg, preventing any crushing during transportation.

Vinification

Grapes are delicately pressed without trituration, using an innovative elevating system. After a low-pressure pneumatic press for a maximum of 3 hours, controlled-temperature fermentation enhances yeast-induced aromas. The wine rests on fine lees for 3-4 months, skips malolactic fermentation for freshness, and is bottled using the traditional method, spending a minimum of 12 months on lees, with at least 9 months mandatory.

Tasting Notes

Pale yellow color in the glass. The nose is of aromas of crisp apples and lively citrus. The palate is fresh and reveals fines bubbles and a creamy body.

Food Pairing

This wine is ideal as an aperitif, with celebration meals or with desserts.

QUICK FACTS

Variety

80% Pinot Blanc & 20% Auxerrois.

Aging

Stainless Steel Tank.

Rating

91 pts Wine Enthusiast.

