



CAVE DE RIBEAUUVILLÉ

Crémant d'Alsace Brut NV

ALSACE

Le Cave de Ribeauvillé, the oldest, and one of the most award-winning wine cooperatives in France, takes its name from the 8th Century "Lords of Ribeaupierre." This Alsacien 265-hectare single estate with eight Grand Cru lieux-dits is one of the most fertile regions in Europe.

ORIGIN

ALSACE, FRANCE

APPELLATION

Crémant d'Alsace

VINEYARDS

Primarily limestone, but also sandstone, marl, granite.

BLEND

80% Pinot Blanc
20% Pinot Auxerrois

FARMING

Hand-harvested grapes

WINEMAKING

On the lees for minimum of 9 months in bottle.

TECHNICAL INFORMATION

RS 9g/L |

The vineyard of Le Cave de Ribeauvillé has been passed back and forth between France and Germany since the 16th century. The terroirs is made up of primarily limestone, granite, sandstone, and marl.

Le Cave Ribeauvillé's Crémant d'Alsace is made in the traditional method. This means that the wine must rest on its lees, in bottle, for a minimum of nine months before being released.

This Crémant d'Alsace is a blend of 80% Pinot Blanc and 20% Pinot Auxerrois. Pinot Auxerrois is grown extensively in the Alsace region for sparkling wine and is primarily blended with Pinot Blanc. As the Pinot Blanc varietal brings crispness to the wine, the Pinot Auxerrois is able to give this crémant body and foundation to support such precise finesse.

ACCOLADES

Wine Enthusiast - **91 points**

Decanter Magazine - **90 points**

"Fine and delicate bubbles fill the mouth with dominant notes of toasted vanilla spice, lemon peel, apple and lime juice. It has crisp acidity and lively, persistent finish. 9g/l residual sugar. A wonderful apéritif style." -Decanter

