



CAVE DE RIBEAUVILLÉ

Pinot Blanc

AOC 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

AOC Alsace

VINEYARDS

Planted on hillsides at the foot of the Vosges Mountains
High limestone content but soils vary.

BLEND

100% Pinot Blanc

FARMING

Hand-harvested grapes

WINEMAKING

Fermentation takes place in stainless steel tanks

This parcel of land, located at the foothill of the Vosges Mountain, is planted with 100% Pinot Blanc vines. These vines take root in soils with a high limestone content and are well-exposed to the sun during the day and cooled in the night by the forest air.

The vineyard is certified organic by European standards and the grapes are hand-harvested. The fermentation process takes place solely in stainless steel tanks.

This wine presents a crispness that is accompanied by notes of exotic fruits that provides depth and enhance its aromatic complexity. This pinot blanc has a well-balanced palette and continuously develops new layers of fruit and floral notes and minerality. These qualities are further enhanced by the wines natural acidity, which brings the added benefit of refined freshness.

ACCOLADES

2017 Wine Enthusiast – 90 points

