

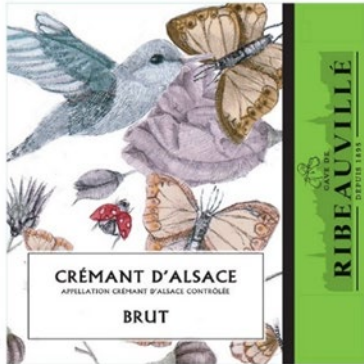


Serge Poré Selections

MERCHANT OF SIGNATURE WINES

# CAVE DE RIBEAUVILLÉ

## « CRÉMANT D'ALSACE BRUT » NV - ALSACE



### ORIGIN

ALSACE

### APPELLATION

CRÉMANT D'ALSACE

### LOCATION

GPS: 48° 4' 54.1164" N  
7° 21' 20.1600" E

### VARIETALS

70% PINOT BLANC  
15% PINOT AUXERROIS  
5% PINOT ANOIR  
5% PINOT GRIS  
5% CHARDONNAY

### VINEYARD

265-HECTARE

### SOILS

PRIMARILY LIMESTONE WITH  
SOME SANDSTONE, MARL AND  
GRANITE.

### FARMING

SUSTAINABLE FARMING  
HAND-HARVESTED GRAPES

### WINEMAKING

ON THE LEES FOR MINIMUM OF 9  
MONTHS IN BOTTLE.

### TECHNICAL INFO.

12% ALC. | RS 12G/L |

### ESTATE

Cave de Ribeauvillé, is the oldest, and one of the most award-winning wine cooperatives in France. It was founded in 1895 following the Franco-Prussian War. The name comes from the 8th Century "Lords of Ribeaupierre." Despite a history of civil unrest in this area of France from 1895, the Cave de Ribeauvillé has managed to preserve its spirit of solidarity and efficiency in winemaking. From generation-to-generation, vintage-to-vintage, grape growers have called for independence in making their own wine without interference. This Alsacien 265-hectare single estate with eight Grand Cru lieux-dits is one of the most fertile regions in Europe.

### TERROIR

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. Each harvest is 100% handmade, and they follow strict **sustainable farming** procedures. This wine, crafted from grapes in a vineyard 5 km south of the cellar (encompassing Riquewihr, Hunawihr, Ribeauvillé, and Bergheim).

### ABOUT THE WINE MAKING & PROFILE

This sparkling wine is fine with delicate bubbles, a fresh nose of white flowers, a bright and racy mouth feeling with a great persistence. Crémant d'Alsace Brut is composed of a blend of Pinot Blanc, Pinot Auxerrois, Pinot Noir, Pinot Gris & Chardonnay. The Pinot Blanc varietal brings crispness to the wine and the Pinot Auxerrois gives body and foundation to support such a precise finesse. The fine, delicate bubbles fill the mouth with dominant notes of toasted vanilla spice, lemon peel, and apple. The crisp acidity and lively aromas of citrus persistent right to the finish.

To preserve aromas, the grapes are carried in small vats, each holding a maximum of 90kg, preventing any crushing during transportation. The grapes are exclusively harvested by hand and 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.

A dosage of 12g/l during disgorging gives it its brut character.

### FOOD PAIRING

Enjoy this Crémant d'Alsace as an aperitif or dessert. It will be the ideal companion for savory bites and other canapes. Also serve it at the end of the meal with your cakes and tarts.

### REVIEWS

**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*