

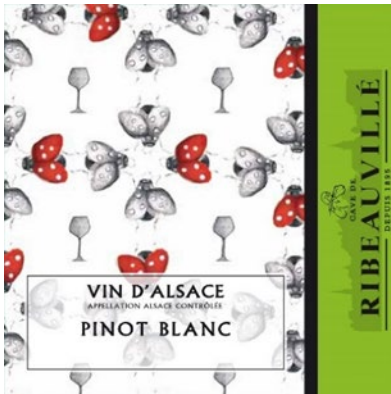


Serge Doré Selections

MERCHANT OF SIGNATURE WINES

# CAVE DE RIBEAUVILLÉ

## « PINOT BLANC » - AOC ALSACE - 2023



### 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.

### ORIGIN

ALSACE

### APPELLATION

AOC ALSACE

### LOCATION

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

### VARIETALS

100% PINOT BLANC

### VINEYARD

265-HECTARE SINGLE ESTATE

### SOILS

LIMESTONE SOILS

### FARMING

CERTIFIED ORGANIC FARMING  
HAND-HARVESTED GRAPES

### WINEMAKING

FERMENTATION TAKES PLACE IN  
STAINLESS STEEL TANKS

### TECHNICAL INFO.

12.5% ALC. |

### TERROIR

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.

### ABOUT THE WINE MAKING & PROFILE

The grapes come from vines cultivated using **organic farming** methods and without any chemical treatment, with low yields. The harvest is exclusively manual. The pressing is done in whole bunches on pneumatic presses in order to avoid any crushing. A separation of the juices is carried out in order to optimize the quality of our wines. After static settling, the wines ferment under temperature control, and are then aged on fine lees for 3 to 6 months.

Cave de Ribeauvillé Pinot Blanc has a light gold color with crisp notes of melon, pear, apple along with citrus notes of lemon, lime and grapefruit. The earthy mineral notes of honey and the lovely floral aromas announce the freshness on the palette. This is a beautifully structured and balanced dry wine.

### FOOD PAIRING

Enjoy this organic Pinot Blanc with grilled shellfish, rich salmon and tuna, mild cheeses and/or cured meats.

### REVIEWS

2023 – *“This vintage has not yet been reviewed.”*

2017 – Wine Enthusiast – 90 Points