

CAVE DE RIBEAUVILLÉ

CUVÉE GIERSBERGER BRUT ROSÉ “LES COMPTES”



WINEMAKER

Evelyne Bleger-Dondelinger

WINE REGION

AOC Crémant d'Alsace

STORY

Founded in 1895, the Cave de Ribeauvillé is the oldest cooperative in France. The vineyards cover 265 hectares surrounding Ribeauvillé village. The human element is the foundation of the cooperative with a total of 110 members. AOC Crémant d'Alsace is the jewel in the crown of the sparkling wines produced in Alsace.

VINEYARD

The vineyards extend for six miles around Ribeauvillé, on a famous geological fault line whose terrain is characterized by a patchwork of different soils and subsoils. Sediments of clay, chalk, sandstone schist and marls provide the acidity and the structure unique to the Alsace wines. The plots are well exposed to sunshine and benefit from the natural protection of the Vosges Mountains.

VINIFICATION

Crémant d'Alsace is developed by secondary fermentation, and predominately made from Pinot Blanc, but also from Pinot Gris, Pinot Noir, Riesling or Chardonnay. Crémants from Ribeauvillé are a selection of grapes harvested early in order to keep the vigorous and aromatic richness. They are vinified and raised in the bottle for a minimum of 9 months, respecting “The” Champagne traditional vinification process.

QUICK FACTS

VARIETY

100% Pinot Noir

RESIDUAL SUGAR

6 g/L

AGING

Stainless steel

OTHER WINES FROM THIS ESTATE

Brut Blanc de Blanc «Les Comptes»

Alsace Pinot Blanc «Collection»

Alsace Riesling «Collection»

Riesling «Grand Cru Osterberg»

Gewurztraminer «Grand Cru Altenberg de Bergheim»

Pinot Gris «Grand Cru Gloeckelberg»

Clos du Zahnacker «Grand Cru Osterberg»

TASTING NOTES

Salmon pink color with a crisp acidity, underlined by red berry aromas and finished with a fresh, elegant mouthfeel.

FOOD PAIRING

This sparkling wine is ideal for a refined reception apéritif, or served with wild berries and light cheeses.

