

CAVE DE RIBEAUVILLÉ

AOC ALSACE PINOT BLANC, CUVÉE COLLECTION

WINEMAKER

Evelyne Bleger-Dondelinger

WINE REGION

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

Traditional winemaking methods were used to respect the terroir and enhance freshness and fruit. Methods included: 100% hand harvesting, juice separation and skin maceration. No malolactic fermentation in order to preserve the acidity. Aging on lees. A unique Quality Charter with a 100% parcel traceability, a severe yield control and environmental protection.

QUICK FACTS

VARIETY

100% Pinot Blanc

RESIDUAL SUGAR

5.36 g/L

AGING

Stainless steel

OTHER WINES FROM THIS ESTATE

Brut Pinot Noir «Giersberger»

Brut Blanc de Blanc «Giersberger»

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

Light and fruity wine, with a supple and refreshing sensation. This Pinot Blanc is to be drunk young. Fresh nose with dried fruit and flower aromas. A neat mouth with hazelnut notes.

FOOD PAIRING

Perfect as an apéritif or to accompany texture and flavour of shellfish or crayfish.

