



"Les comtes ..." AOC Cremant Brut

Cave De Ribeauville, Alsace, France

LCBO # 183624 | 12.0% alc./vol. | \$25.95 | Release: 11-Dec-2021

"A touch of stone fruit gives fruitier edge to the apple notes on the nose. The palate is wonderfully fresh but majors on that fresh crisp apple aroma, helped along by lively citrus. The bubbles are fine and consistent on the refreshing, slender and almost creamy body – a wonderful aperitif style with a dry finish."

Score – 91p. (Wine Enthusiast)

Terroir:

Elected "Winery of the year" 2014, 2016, 2017, 2019, 2021, the Cave de Ribeauvillé dates back to 1895 and now covers a single vineyard of 235 Ha with 8 Grands Crus and many soils of great value. Vineyard on slopes harvested exclusively and entirely by hand on the famous Ribeauvillé fault line that offers incredible diversity of terroirs renown all over the world.



Vinification:

Traditional method, hand harvest exclusively, selection of ripe and healthy fruit during harvest, avoiding of "tail" juices, static racking only, then 1st fermentation for 3 weeks under temp controlled stainless steel vats. 2-3 months on fine lees before bottling for 2nd fermentation in bottle and aged for over 12 months. Disgorgement session twice /month for always providing fresh Crémant.

Varieties: Pinot-Blanc 80%, Pinot Auxerrois 20%

Residual sugar: 9 g/L

Serving suggestion and food pairing: Serve at 7°C and enjoy its' youthful freshness for any occasion! Very food versatile.

Wine Enthusiast

91p

Decanter WWA

90p

