



DOMAIN

Domaine Bernhard Reibel

APPELLATION

Crémant d'Alsace

VINTAGE

2015



REGION

Alsace

ADDRESS Vieux Chemin de Sélestat - 67730 Châtenois - FRANCE

GRAPES

Chardonnay 80%
Pinot Noir 20%

FARMING METHOD

Organic

STANDARD



HISTORY

—
Nested in the heart of Alsace, at feet of the castle of Haut-Koenigsbourg, the domaine took a new dimension in 1981 after the fusion of the estate of families Bernhard from Châtenois and Reibel from Scherwiller. In 2000, Cécile Bernhard handed her son Pierre the reins of this beautiful estate. With the same passion, Pierre is still working in the same way and attempts to give to his wines a strong identity, in the pure expression of soils. Farming in organic method, the vineyard extends over 23 hectares mainly on sandstone and granitic soils. Respect for the balance of soils and for the vineyard, controlled yields, manual harvests, winemaking methods adapted to each of the soils and ageing in oak casks give birth to dry, fresh and structured wines, with fruit aromas and ample mouths. Complex wines which, with some years of laying down express all their personality.

VINEYARD

—
TOTAL SIZE: 23ha
PLOT SIZE: 7 ha
AVERAGE AGE OF THE VINES: 25-30 years
SOILS: Gravel from plain
YIELD: 70hl/ha
DENSITY: 5000-6000
PRUNING: Guyot (Double)
HARVEST: Hand-picked (15kg cases)

VINIFICATION

—
PRESS (pneumatic) direct
FERMENTATION natural with temperature control (indigenous yeast)
VESSEL Stainless steel

AGEING

—
LENGHT: 24 months on the lies
DISGORGED: March 2017
DOSAGE: 4 g/l

Alc. by Vol.: 12,5%
Total Acidity (H2SO4): 4,25 g/l

TASTING NOTES

—
« ...Cherry and blackberry notes on the nose with a fresh mouth....The crémant with two years aging is the perfect aperitif and will pair perfectly with fruit tarts»

— Pierre Bernhard



« Respect for nature, people and the wine»