Frey Sohler

CRÉMANT D'ALSACE BLANC DE BLANCS



TECHNICAL INFORMATION

Country France

Region Alsace

Sub-Region Scherwiller

Producer Frey-Sohler

Vintage NV

Composition 65% Pinot Blanc, 30% Auxerrois, 5% Chardonnay

Certifications Terra Vitis

Dominant Varietal Pinot Blanc

WINEMAKER NOTES

The Frey-Sohler estate has evolved through several generations, all intimately linked with the village and the wines of Alsace. Currently occupying 29 hectares, the estate is run by Damien and Nicolas Sohler. It is included within the "Scherwiller" Appellation Communale, and runs across the rocky slopes of the Rittersberg, at the foot of the imposing Château de l'Ortenbourg, which looks down upon these magnificent vineyards.

TASTING NOTES

This sparkling wine has an elegant robe with bright reflections and a fresh, delicate flavor. Crémant Blanc de Blancs makes a refined apéritif and an ideal cocktail or reception drink.

VINEYARD

Soil is composed of alluvium, sands & granite.

VINIFICATION

First fermentation in vat (alcoholic fermentation); second fermentation in bottle; riddling on gyropalets. Disgorging after 15 months storage on lies.

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Frey-Sohler

Alsace - Scherwiller

Grands Vins d'Alsace - Crémants - Grands Crus - Eaux-de-Vie de fruits

CREMANT D'ALSACE ROSE

Rose Alsace sparkling wine from black grapes

APPELLATION AOC: APPELLATION CRÉMANT D'ALSACE CONTROLÉE

Crémant Rosé: This sparkling wine remind us the French life style: lightness and cheerfulness!

PRIZE LIST: Sigille Saint Etienne Brotherhood in 2014

Gold medal in 2017

ORIGIN OF THE GRAPES: VINEYARD OF THE FREY-SOHLER FAMILY

GRAPE VARIETY: Pinot Noir

VINIFICATION: for 100 liters Cremant, we need 150kg Pinot Noir grapes to make this Cremant.

First fermentation in vat (alcoholic fermentation)

Second fermentation in bottle

Riddling on gyropalets

Disgorging after 15 months storage on lies

DESCRIPTION: Alc. vol : 12% Residual sugar : approximatly 8.1g/litre

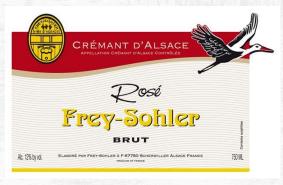
Surpression at 20°C: 6 Bar

TASTING: - a beautifull salmon colour

- a fine stream of bubbles rising through a slim glass of shimmering
- Floral, delicacy, suppleness and balance, full of charm and elegance
- lively and fruity, full of charme and elegance

IMPROVEMENT: This Cremant is preferably enjoyed young

CULINAR ADVICES: This Cremant makes a refined aperitif. Fresh and discreetly fruity, it also provides the inspiration for a quite cold aperitif, buffets, Dessert.





GEWÜRZTRAMINER VIEILLES VIGNES

Robust, full bodied, and elegant.

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Vintage:2019 Producer:Frey-Sohler Country:Alsace, France Alcohol:12.5% Composition: 100% Gewürztraminer

WINEMAKER NOTES:

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TASTING NOTES:

This wine has an elegant robe with bright reflections. Its intense bouquet displays rich aromas of fruit, flowers and spices. It is robust, full-bodied, yet elegant and fills the palate. Drink young, but can be kept 3-5 years.

Bottle Size: 750 mL

UPC Number: 892277000322

VINEYARD:

Soils are composed of alluvion, sand and granite.

VINIFICATION:

Tradional methods are used; aerated three times all with temperature control.

FOR MORE INFORMATION VISIT: KINDREDVINES.COM



MUSCAT RESERVE

Dry and refreshing with great minerality.





Vintage: 2018
Producer: Frey-Sohler
Country: Alsace, France
Alcohol: 12%
Composition:

50% Muscat Ottonel, 50% Muscat d'Alsace

WINEMAKER NOTES:

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TASTING NOTES:

This Muscat is bright yellow-green and is very aromatic on the nose, revealing the true flavor of the grape. Very dry with inimitable fruitiness, it is very different from the sweet Muscats of the south of France.

Bottle Size: 750 mL

UPC Number: 892277000278

VINEYARD:

Soils are composed of alluvion, sand and granite.

VINIFICATION:

Traditional methods are used for elaborating this Muscat. The wines are aerated three times and temperature control is used.

FOR MORE INFORMATION VISIT: KINDREDVINES.COM





"RITTERSBURG" REISLING

Vintage

2016

Producer

FREY-SOHLER

Country

FRANCE

Alcohol

12.5%

Composition:

100% REISLING



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TASTING NOTES

This Riesling has a beautiful robe with gold reflections. It is floral, delicate, well-balanced with a dry minerality and elegant boquet. It is recognized as one of the finest white varietals. "Rittersberg" is best with seafood, including crustaceans, grilled fish, also white meats, and especially goat cheese.

VINEYARD

Exclusively grown at the foot of the Ortenburg Castle, the Rittersberg wines have acquired an outstanding position in the hierarchy of Alsacian viticulture. This granitic vineyard is next to the Rittersberg biotope (both flora and fauna of this site which enjoys a particularly mild microclimate, are protected).

VINIFICATION

Traditional methods are used for vinifying this Riesling. The wine is aerated three times.

Temperature is also controlled.



FOR MORE INFORMATION VISIT KINDREDVINES.COM

