

# 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 gyrophalets. 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.



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## 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

### VINEYARD:

Soils are composed of alluvion, sand and granite.

### VINIFICATION:

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

### 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. Best with exotic dishes (spicy, sweet and sour, curry, Tandoori Chicken; soft cheese. It is also a wonderful apertif and naturally pairs with dessert.

### 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

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## MUSCAT RESERVE

Dry and refreshing with great minerality.

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*Vintage:* 2018

*Producer:* Frey-Sohler

*Country:* Alsace, France

*Alcohol:* 12%

*Composition:*

50% Muscat Ottonel, 50% Muscat d'Alsace

### 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.

### 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 "Scherrer" 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. Muscat d'Alsace makes a wonderful aperitif and a delicious wine for receptions and asparagus.

### 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

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## "RITTERSBURG" REISLING

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*Vintage*      **2016**  
*Producer*    **FREY-SOHLER**  
*Country*     **FRANCE**  
*Alcohol*      **12.5%**  
*Composition:*  
**100% REISLING**

### THE STORY

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 Riesling has a beautiful robe with gold reflections. It is floral, delicate, well-balanced with a dry minerality and elegant bouquet. It is recognized as one of the finest white varieties. "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 Alsatian 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.

**Frey-Sohler**

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