



EVERY BOTTLE



TELLS A STORY

FREY SOHLER CRÉMANT D'ALSACE RIESLING

TECHNICAL INFORMATION



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|--------------------|---------------|
| Vintage | NV |
| Producer | FREY-SOHLER |
| Country | FRANCE |
| Region | ALSACE |
| Alcohol | 12% |
| Composition | 100% RIESLING |

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. Crémant provides a host of gastronomic partnerships throughout a meal, from cold or warm starters, via seafood, sushi, white meats, game, even dessert.

TASTING NOTES

Crémant Riesling is floral, supple, and well-balanced. Lively, fruity, and full of elegance, it makes a refined aperitif and an ideal cocktail or reception drink.

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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