Wijnfiche

Frey-Sohler - Crémant Riesling - Brut Crémant d'Alsace France (CREMANT) —

Domain

Domaine Frey-Sohler

The Sohler family grows all Alsace grapes on their domain in Scherwiller. Scherwiller is located where the Valley Sainte Marie aux Mines and the Valley of Villé end, 50 km south of Strasbourg. The Frey-Sohler estate is the story of several generations closely associated with this village and, of course, with Alsace wine. Today the estate has 29 ha, and is managed by Damien and Nicolas SOHLER. The estate extends over the municipal appellation "Scherwiller" and the terroir of Rittersberg, at the foot of the majestic castle of Ortenbourg, which overlooks this beautiful vineyard.

Vinification

The grapes come exclusively from the Frey-Sohler family vineyards. In the vineyard with a gravel bottom, weeds are weeded around the vines every other row, and tillage is done in the other row.
The sparkling wine is based on different vintages and contains 7g/litre residual sugar.

Taste

Successfully, but also somewhat unknown, the Sohler family makes a Crémant from the Riesling grape.
A pastel yellow wine with clear green-gold reflections and fine and abundant bubbles in the glass. The fruity finesse in the nose has a nice minerality and aromas of citrus, apple and mirabelle. The liveliness on the palette gives a clean and elegant mouth with typical citrus aromas and a dry finish. The noble character of Riesling is beautifully reflected in this sparkling wine.

Food pairing

Sauerkraut | Fish - smoked | Aperitif

General information

Type: Sparkling wine
Grape varieties: Riesling (100%)
Viticulture: Sustainable/HVE
Storage (years): + 2-3
Serving temperature: 8-10 °C
Taste profile: Complex dry

