

CAVE DE RIBEAUVILLE

Alsace, France

ABOUT CAVE DE RIBEAUVILLE

The Cave de Ribeauvillé, is the oldest wine co-operative in France, founded in 1895. The winemakers work together with the growers to ensure low yields and only hand-picked grapes. The co-op includes over 650 acres of vines surrounding the town of Ribeauvillé. The vineyards for this Alsace Grand Cru Riesling are just over the wall from the famed Clos Ste. Hune vines (which create one of the most expensive wines in Alsace).



PINOT BLANC COLLECTION

This wine is pale yellow in color, with light fruity aromas. On the palate, the wine is supple and refreshing. Pair with fish, terrines, and asparagus quiche.

Pricing: 1cs \$120 2cs \$96



GEWURZTRAMINER COLLECTION

This lemon yellow wine has an intensely aromatic bouquet, with notes of spice and lychee. On the palate, the mature acidity keeps the wine fresh, yet finessed. Pair with spicy food, soft cheeses, and pastries.

Pricing: 1cs \$120 2cs \$108



PINOT GRIS COLLECTION

This light yellow wine has aromas of smoke and ripe figs. On the palate the wine is structured and fresh. Pair with dried or smoked fish, and roasted poultry.

Pricing: 1cs \$120 2cs \$96



PINOT NOIR KUGELBERG

Purple-red in color with a complex nose of ripe red fruits, oak and vanilla. On the palate, the wine is well structured, powerful, with a long finish. Pair with grilled meats such as venison or beef.

Pricing: 1cs \$160



RIESLING COLLECTION

This dry, racy wine has loads of citrus and mineral aromas and flavors. On the palate, the wine is well structured, with a long finish. Pair with fish, shellfish, and sauerkraut.

Pricing: 1cs \$120 2cs \$96



GIERSBERGER PINOT NOIR CREMANT

Salmon pink in color with aromas of fresh red berries. On the palate, the wine is pleasantly effervescent and fresh. Can be enjoyed as an aperitif, or with cold buffet or strawberries.

Pricing: 1cs \$72 2cs \$60 5cs \$54

