



DOMAINE
RIEFLÉ
vignerons

ALSACE L'APLOMB BIO (PINOT style)

"A great wine is a construction"

Michel Bettane - French wine critic, during a visit in March 2015

About AD QUADRATUM concept:

Alsace, is witness of the magnificent "Rhine Renaissance" that gave birth to some European most beautiful gothic masterpieces like Strasbourg's Cathedral is.

A great wine needs to be conceived by the producer well ahead of its tasting. Exactly like a building masterwork which is first created in the architects' personal vision.

"Ad Quadratum" is a principle of architectural aesthetics which inscribes the square, symbol of matter and stability, in the circle, symbol of heaven, space and time. The great wines of the Ad Quadratum collection are built after the image of this principle:

Issued from the vines, the four primary elements, the spirit and the hands of the Rieflé family, you will taste the different textures and aromatic profiles of the 4 different cuvées in the AD QUADRATUM collection:

- o The brilliance of **L'éclat**,
 - o The balance of **L'aplomb**,
 - o The flowing lines and wisps of **L'arabesque**,
 - o The silkiness of **L'étoffe**,
- Here or elsewhere , now or in a few years.

About the cuvée l'aplomb:

L'aplomb = vertical, solid, regular, stable

It is a balanced, soft and round wine with moderate acidity

Blend based on pinot.

Technical info:

Service T°: 10 - 12°C

Alcohol: 13%

Acidity: 5,95 g/l (tartric)

Residual sugar: 1.7 g/l

1 2 3 4



sec/dry doux/sweet