Alsace, Domaine Paul Kubler, Breitenberg, AOC Alsace, Blanc

AOC Alsace, Alsace, France

Philippe Kubler, took over his family's domaine in 2004, carrying on the estate's history that started in 1620. The vineyard of 10 hectares is composed of five main soil types, and grape varieties are selected according to soil type, with the aim of achieving the best expression between grape variety and geological signature. Traditional, respectful winemaking methods such as fermentation in foudres are used, and no pesticides in the vineyard, respecting the biology.

PRESENTATION
Breitenberg, "The Wide Hill", is the most westerly hillside in the area, with the latest climate, due to its proximity to the Vosges mountains, despite its southerly exposure. On the other hand, the nature of its soil and subsoil, made up of avolcia sandstone (sandstone with a calcareous limestone), combined with this microclimate, clearly predestines it for the expression of a great Riesling, from which it draws its characteristic breadth and minerality.

TERROIR
Avolcia sandstone, exposed South

IN THE VINEYARD
Planted in 2002 and 2005, density of 6000 vines per hectare

WINEMAKING
Hand-harvested, slow pressing for 5 hours with whole clusters.
Slow settling down and fermentation in oak cask for a month.
Ageing in oak cask on whole lees until spring, then on fine lees until bottling in September.
Residual sugars : 0 g/L

VARIETAL
Riesling 100%

13 % VOL.

TECHNICAL DATA
Production volume: 325 cs

AGEING POTENTIAL
3 to 5 years

TASTING
Mineral, notes of tree-like citrus fruits, lime, kumquat, combava. The palate combine power and elegance, with a long, fine salinity. The terroir resonates as strongly as its name, "Breitenberg".

FOOD PAIRINGS
The language of salt will sublimate its complexity, and it's with this that you'll serve the finest sea fish: sea bass, rays, monkfish, lobsters and crayfish. With a little age, sashimi will pair perfectly. Old Comté, Gouda and Parmesan cheeses will work as well.

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