



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Kientzler, AOC Crémant d'Alsace, Effervescent Extra Brut

AOC Crémant d'Alsace, Alsace, France

The Kientzler family has cultivated a magnificent vineyard in Ribeauvillé for five generations. Thierry and Eric Kientzler continue the work of their father on nearly 14 ha. The line of conduct has not changed, the wines are dry, racy, and sometimes marked by the typical austerity of the Ribeauvillé area; one should not be impatient with these whites, which age well.

PRESENTATION

Depending on the desired balance, Crémant can be drunk young to retain all its fruity qualities, or a little more mature (5 to 10 years) to gain complexity, finesse and minerality.

IN THE VINEYARD

45 years old vineyard, best plots of the slopes of Ribeauvillé's town

HARVEST

Vintage 2021

AGEING

24 months "sur lattes", on lees.

VARIETAL

Pinot auxerrois 100%

TECHNICAL DATA

Residual Sugar: Less than 1 g/l

12 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years, 5 to 10 years

TASTING

Clean, pure aromas with mineral notes. Elegant, slender palate with a lively, thirst-quenching finish.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

