



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Kientzler, Pinot Blanc, AOC Alsace, White

AOC 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

The Pinot d'Alsace can be made from Pinot Blanc, Auxerrois or a blend of both varieties. The Pinot Blanc gives more nervous wines, the Auxerrois more fat and supple wines.

LOCATION

Vineyards located on gentle slopes in the villages of Ribeauvillé, Hunawihr and Bergheim. Orientation east and altitude of 250-3500 meters above sea level.

TERROIR

Calcareous clay, with marl.

Vines of 20 years old coexist with vines up to 50 years old. The average age is 35 years.

IN THE VINEYARD

The work in the vineyard is admirable and the estate could be certified organic, if the small terraced plots of Geisberg were not so difficult to maneuver.

WINEMAKING

Dry wine

Residual sugars: 3,5 g/l

VARIETAL

Pinot blanc 100%

13 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

TASTING

A Pinot of ample fruit, pure and delicate with a lot of suppleness on a dry balance. The Pinot Blanc is a wine of pleasure that goes well with a wide range of dishes. It is also a federative wine by its aromatic generosity and its beautiful freshness of fruit.

FOOD PAIRINGS

Mushroom dishes, grilled liver, green vegetables.

