



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Paul Kubler, Z « La Petite Tête au Soleil», AOC Alsace Grand Cru, Blanc

AOC Alsace Grand Cru, 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

The prestigious, emblematic hillside, with its steep, south-facing slopes of the area, Grand Cru Zinnkoepfle (The Little Head In The Sun). Its privileged location, sheltered from prevailing winds and precipitation, creates a warm, arid microclimate. Sylvaner is majestic here.

In warm vintages, ripening accelerates, and can force us to produce this cuvée in a semi-dry, with some residual sugars.

### TERROIR

Limestone and sandstone, exposed South

### IN THE VINEYARD

Planted in 1962, density of 6000 vines per hectare

### WINEMAKING

Hand-harvested, slow pressing for 5 hours with whole clusters.

Slow settling down and fermentation in stainless steel tank for a month.

Ageing in oak cask on whole lees until spring, then on fine lees until bottling in August.

Residual sugars : 15 g/L

### VARIETAL

Sylvaner 100%

### TECHNICAL DATA

Production volume: 160 cs

13,5 % VOL.

### AGEING POTENTIAL

3 to 5 years

### TASTING

Elegant, dandyish nose with suave aromas of mirabelle plum, apricot, cut hay and a hint of toast. Full-bodied palate, flavors of citrus fruit and juniper blossom, fennel and a hint of kumquat. The long, saline finish is the sign of a great terroir wine.

### FOOD PAIRINGS

The ideal wine for foie gras, its voluptuousness will be accompanied by balance. It will also find its place as an aperitif.

