



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Paul Kubler, Grand Cru Zinnkoepfle Gewurztraminer, 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. The century-old Gewurztraminer vines flourish here, expressing great ripeness while retaining superb tension and mellow balance.

TERROIR

Limestone and sandstone, exposed South

IN THE VINEYARD

Planted in 1920 and 1962, density of 6000 vines per hectare

WINEMAKING

Hand-harvested, slow pressing for 7 hours with whole clusters. Slow settling down and fermentation in stainless steel tank for a month. Ageing in tanks on whole lees until spring, then on fine lees until bottling in August.

VARIETAL

Gewurztraminer 100%

14 % VOL.

Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 160 cs

Residual Sugar: 27 g/l

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Exuberant nose of pleasant fragrances (rose, violet, tangerine, ginger). Generous mouthfeel, with a suave chewiness, fleshy, sensual yet airy flavors. Elegant, refreshing finish with complex bitterness (incense, wallflower) and exquisite salinity.

FOOD PAIRINGS

This wine is remarkable with Asian cuisine that plays with spices; curry, saffron and pepper, duck à l'orange. Strong cheeses (Munster, Pont-l'évêque, Bleu de Bresse, Roquefort, Epoisse, Maroilles)

