



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Kientzler, Gewurztraminer, AOC Alsace, Blanc

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

A spicy profile and a fine bitterness give length, elegance and vivacity.

### LOCATION

Vineyards located on gentle slopes in the villages of Ribeauvillé, Riquewihr and Hunawihr. Orientation east and altitude of 220-300 meters above sea level.

### TERROIR

Calcareous clay, with marl.

Vines of 20 years old coexist with vines up to 70 years old. The average age is 40 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

Semi-dry wine

Residual sugars: 14 g/l

### VARIETAL

Gewurztraminer 100%

13.5 % VOL.

### SERVING

Serve between 8 to 10 °c (46 to 50°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years, 5 to 10 years

### TASTING

Intense and exotic aromas with very elegant touches of fruit. On the palate, the wine is smooth, dense and tasty. The spicy and slightly bitter touch gives it persistence, elegance and vivacity.

### FOOD PAIRINGS

It can be taken to accompany desserts such as a raspberry tartlet.



### Bruno Lafon Selection

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

