



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Paul Kubler, Les Griottiers, Vin de France, Rouge

Vin de France, VSIG, 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

Blend from different vineyards and different terroirs thanks to the geological mosaic of the soils, to obtain the noblest expression of each variety, combining the crispness of the grape variety with delicate minerality.

TERROIR

Calcareous and sandstone

WINEMAKING

Vinification in stainless steel vat

AGEING

Aged in big oak barrel for 10 months.

VARIETAL

Pinot Noir 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

14°C/58°F

AGEING POTENTIAL

5 to 10 years

TASTING

A succulent nose with full, ripe, but not overpowering aromas of burlat cherry and morello cherry. Dense, digestible and delicately spicy on the palate, with warm, silky tannins and an exceptionally long, mineral finish.

FOOD PAIRINGS

This full-bodied, elegant wine is the perfect accompaniment to beef ribs, boeuf bourguignon and all tasty red and rosé meats.

