





# 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.

# REVIEWS AND AWARDS

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