



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Kientzler, Gewurztraminer, AOC Alsace Grand Cru Osterberg, Blanc

AOC Alsace Grand Cru Osterberg, 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

Drink young to appreciate its crispness and aromatic generosity. Ageing for 5 to 10 years will reveal its dimension and mineral complexity. Beyond that, time will fully assert the Grand Cru's brilliance.

IN THE VINEYARD

20 years-old vineyard, marl, sandstone and limestone.

VARIETAL

Gewürztraminer 100%

TECHNICAL DATA

Residual Sugar: 19 g/l

13,5 % VOL.

SERVING

Serve between 8 to 10 °C (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Its varied bouquet expresses itself generously. On the palate, a full, elegant fruitiness combines with a powerful mineral envelope on a semi-dry balance. Long, delicate persistence. The natural tension of Osterberg terroir blends wonderfully with the generosity of Gewurztraminer.

