



# Alsace, Domaine Kientzler, Riesling, AOC Alsace Grand Cru Kirchberg de Ribeauville, Blanc

AOC Alsace Grand Cru Kirchberg de Ribeauville, 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

#### IN THE VINEYARD

45 years-old vineyard, marl and sandstone.

### VARIETAL

Riesling 100%

13,5 % VOL.

# **TECHNICAL DATA**

Residual Sugar: 2,2 g/l

# SERVING

Serve between 8 to 10 °c (46 to 50°F)

## AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

Aromas of white-fleshed fruit, with great mineral precision. On the palate, the naturally fat texture of Kirchberg combines great aromatic purity with fine, intense acidity. Ribeauvillé's Grand Cru Kirchberg also defines the wines by its elegance, and composes each stage of the wine with refinement.





