



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Kientzler, Riesling, AOC Alsace, White

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 magnificent Riesling with an impressive minerality, which will improve for another 5 years in the cellar.

### LOCATION

Vineyards located on gentle slopes in the villages of Ribeauvillé and Hunawihr. Orientation east and altitude of 220-260 meters above sea level.

### TERROIR

Calcareous clay, with marl.

Vines of 10 years old coexist with vines up to 60 years old. The average age is 35 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

Dry wine

Residual sugars: 2,5 g/l

### VARIETAL

Riesling 100%

13 % 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

Rich and intense, yet pure and mineral on the palate, with a sandstone spiciness, finesse and vitality, this is a well-structured Riesling with good grip and mineral tension. It is still far too young to enjoy without irritation, but should be excellent in five or six years. The finish is pure and savory, full of grip and tension, but also ripe fruit flavors.

### FOOD PAIRINGS

Ideal with Asian picantone dishes. Thai cuisine.

