



# Vignobles d'Alsace

BRUNOLAFON  
wine selection

## Alsace, Domaine Kientzler, Lieu-Dit Muhlforst, AOC Alsace, Blanc

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

Depending on the desired balance, the wine can either be drunk young to retain all its fruity qualities, or a little more mature (5 to 10 years) to gain complexity, finesse and minerality.

### TERROIR

Marl

### IN THE VINEYARD

Vines planted in 2011  
Muhlforst is a lieu-dit

### VARIETAL

Riesling 100%

### TECHNICAL DATA

Residual Sugar: 3 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

Fine, elegant aromas with floral and mineral notes. Soft and full-bodied on the palate. Dry, structured wine with precise minerality.



### Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York  
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com  
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

