



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Kientzler, A Bout de Soufre, 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

The wine contains a natural deposit of tartaric acid, which does not alter its quality.

IN THE VINEYARD

35 years old vineyard

WINEMAKING

Vinified with no added sulphites - nature.

VARIETALS

Pinot gris 55%, Muscat blanc à petits grains 20%, Sylvaner 15%, Riesling 10%

TECHNICAL DATA

Residual Sugar: 1 g/l

13,5 % VOL.

No sulphites.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Fruity, appealing aromas. Round and soft on the palate, with a dry balance. Mellow acidity makes for a light and easy drinking wine. The whole palate is an explosion of fruit.

