



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Kientzler, Pinot Gris, AOC Alsace Grand Cru Kirchberg de Ribeauvillé, Blanc

AOC Alsace Grand Cru Kirchberg de Ribeauvillé, 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

25 years-old vineyard, marl and sandstone.

VARIETAL

Pinot gris 100%

TECHNICAL DATA

Residual Sugar: 3 g/l

14,5 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Great aromatic purity with notes of white-fleshed fruit. Full, deep texture, surprising acidity for a Pinot Gris. The wine's dry balance stretches long on the palate, with a predominantly mineral character.



Bruno Lafon Selection

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

