



Alsace, Domaine Kientzler, Muscat, 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 brilliance.

IN THE VINEYARD

45 years-old vineyard, marl and sandstone.

VARIETAL

Muscat blanc à petits grains 100%

13,5 % VOL.

TECHNICAL DATA

Residual Sugar: 2,5 g/l

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Beautiful aromatic expression of finesse, without exuberance. Elegant, complex palate, structured by great salinity. Finishes with finesse and a gentle bitterness that adds extra length. The expression of Muscat is nuanced, with a predominantly mineral character.





