



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Paul Kubler, Les Combes, Vin de France, Blanc

Vin de France, VSIG, France



Philippe Kubler, took over his family's domaine in 2004, carrying on the estate's history that started in 1620. The vineyard of 10 hectares is composed of five main soil types, and grape varieties are selected according to soil type, with the aim of achieving the best expression between grape variety and geological signature. Traditional, respectful winemaking methods such as fermentation in foudres are used, and no pesticides in the vineyard, respecting the biology.

PRESENTATION

Blend from different vineyards and different terroirs thanks to the geological mosaic of the soils, to obtain the noblest expression of each variety, combining the crispness of the grape variety with delicate minerality.

TERROIR

Distinctive pink sandstone unique to Alsace known as Grès de Vosges. In small valleys between slopes of Grands Crus, exposed South-West.

IN THE VINEYARD

Planted between 1988 and 2007, density of 5000 to 6000 vines per hectare.

WINEMAKING

Hand-harvested, slow pressing for 5 hours with whole clusters. Slow settling down and fermentation in oak cask for a month. Ageing in oak cask on whole lees until spring, then on fine lees until bottling in August. Residual sugar : 0 g/L

VARIETAL

Pinot gris 100%

TECHNICAL DATA

Production volume: 750 cs

14,5 % VOL.

NO.

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

The nose opens with an intensely smoky, toasty structure, enhanced by notes of mirabelle plum, peach, apricot and fresh hazelnut. The palate matches the nose, with a fine balance of energy and fullness, and a long, saline finish. A dry, racy Pinot Gris, perfect for the table.



Bruno Lafon Selection

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FOOD PAIRINGS

A must with white meats, grilled or in sauce, this cuvée is also an excellent accompaniment to richly flavored dishes, such as risottos with morel mushrooms, risottos, poultry (or veal) liver specialties, in quenelles or pan-fried, kidneys in sauce.



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