



Alsace, Domaine Paul Kubler, Weingarten, AOC Alsace Grand Cru, Rouge

AOC Alsace Grand Cru, Alsace, 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

Located between Zinnkoepfle and Breitenberg, it nobly overlooks Soultzmatt.

TERROIR

Pink sandstone, exposed South-East

IN THE VINEYARD

Planted in 2012, density of 8000 vines per hectare

WINEMAKING

Hand-harvested.

In demi-muids (500-litre barrels) of French oak with about 20% new wood for 10 to 11 months. Bottled in September, unfiltered.

Residual sugars: 0 g/L

VARIETAL

Pinot Noir 100%

14 % VOL.

TECHNICAL DATA

Production volume: 200 cs

AGEING POTENTIAL

3 to 5 years

TASTING

A succulent nose, full-bodied, ripe and without excess, with aromas of cherry and subtle notes of roasted Morello cherry. Dense, light and delicately spicy on the palate, with warm, silky tannins and an exceptionally long, mineral finish.

FOOD PAIRINGS

This full-bodied, elegant wine is the perfect accompaniment to beef ribs, boeuf bourguignon and all tasty red and rosé meats.

