





Alsace, Domaine Paul Kubler, Nuances de Neroli, **AOC Alsace, Blanc**

AOC Alsace, 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

Capricious as a perfume, gewurztraminer reminds us of the essential oil produced from the bitter orange tree flower; its refreshing, fresh aromas, spicy with sweet, flowery notes, evoke all the sensuality and delicacy of this cuvée.

TFRROIR

Loess on limestone slab and pink sandstone. Exposed South-East and South.

IN THE VINEYARD

Planted between 1981 and 2010, density of 5000 to 6000 vines per hectare

HARVEST

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.

VARIETAL

Gewürztraminer 100%

TECHNICAL DATA

Production volume: 740 cs Residual Sugar: 25 g/l

AGEING POTENTIAL

3 to 5 years

TASTING

Opulent nose with powerful yet delicate aromas (lychee, rose, mango, passion fruit) on a lemony, spicy structure. Balance between smoothness and saline flavors. A full-bodied cuvée, both crisp and light.

FOOD PAIRINGS

Aperitif, foie gras in brioche, smoked salmon as a starter, or why not some tapas. Thai cuisine will do just as well as Indian and Creole.

