

DOMAINE ANDRÉ KIENZLER

CRÉMANT D'ALSACE NON DOSÉE



THE ESTATE: The Kientzler domaine is a small, 5th generation family-run estate spread out over the villages of Ribeauvillé, Bergheim, Hunawihr and Riquewihr. The vineyard consists of 13.8 hectares of vines, of which 4.4 hectares are classified Grand Cru. Riesling and Gewürztraminer make up about half of the family's vineyards, and 5 other varieties also contribute to the Domaine's output of approximately 6,000 cases per year. The winemakers' passion for dry and gastronomic wines is revealed in each and every vintage.

THE SOIL: This vineyard has a mixture of soils - sandstone, limestone, gravel and marl - producing a delicate wine with crisp acidity and remarkable structure.

GRAPE VARIETAL: Grapes originate mainly from the Grand Cru Kirchberg Ribeauvillé-100% Auxerrois grape

VINIFICATION: All grapes are harvested by hand to ensure that only the healthiest fruit is selected. The grapes are then pressed for about 6 hours with pneumatic press. Cold settling follows for 20 hours without use of enzymes. Fermentation lasts between 2 weeks and 6 months either in typical Alsatians "foudre" or stainless steel tanks.

TASTING NOTES:

Winemaker- "Straightforward and pure aromas with mineral notes. Slender and elegant palate with a lively and refreshing finish." Notes of white flowers and young, green lemon, with a lively, acidic bubble on the palate.

ALCOHOL: 12%

RESIDUAL SUGAR: Less than 2 g/L

SERVING SUGGESTION: To be consumed within 5 years of purchase to preserve freshness and fruity qualities.

FOOD PAIRINGS: Pairs well with cold starters like terrine, vegetables, and fresh cheese.