## DOMAINE ANDRÉ KIENTZLER

## MUSCAT GRAND CRU KIRCHBERG



MUSCAT
GRAND CRU
KIRCHBERG
DE RIBEAUVILLÉ
KIENTZLER
RIBEAUVILLE

**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.

KIRCHBERG SURFACE AREA: 11.40 hectares

**ORIENTATION:** The Kirchberg Grand Cru de Ribeauvillé is located on a fairly steep hillside, facing south, south-west with a terrace at the top with a cooler climate.

TERROIR: Marl and sandstone completed by a streak of limestone

**CLIMATE:** Of the 3 great Grands Crus of the district, the Kirchberg is the one which has the coolest climate and late vintage. It produces structured mineral wines, fine and refined, blended together with an outstanding salinity.

VARIETALS PLANTED: Muscat, Riesling, Pinot Gris, and Gewurtztraminer

PLANTATION DENSITY: 5,500 plants per hectare

GRAPE VARIETAL: 100% Muscat Ottonel

**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.

ALCOHOL: 13%

RESIDUAL SUGAR: Less than 2g/L

**WINEMAKER NOTES:** "Beautiful aromatic expression, refined without exuberance. Elegant and complex palate, structured by high salinity. A refined final touch and a soft bitterness gives extra length. The expression of Muscat is very subtle, whilst mineral character predominates."

**SERVING SUGGESTION:** When tasted in its youth, its crisp and aromatic generosity come to the fore. 5 to 10 years of cellaring will reveal dimension and mineral complexity.