

DOMAINE ANDRÉ KIENZLER

PINOT BLANC



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.

SOIL: The soils are a mix of limestone, marl and sandstone.

GRAPE VARIETAL: 100% Auxerrois *The Alsatian Pinot may be composed of Pinot Blanc, Auxerrois, or a blend of both varieties. The Pinot Blanc grapes produce a tightly structured wine, whereas Auxerre wines are softer textured.

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: 13.5%

RESIDUAL SUGAR: 1.5 g/L

WINEMAKER NOTES: "A pure and delicate full fruited Pinot, with a lot of flexibility, balanced out with a dry touch. Pinot Blanc is a pleasant wine that agrees with a wide range of dishes. It is also a get-together wine enticed by its aromatic generosity and its nice fresh fruity taste."

SERVING SUGGESTION: Drink within 5 years from vintage to preserve all its freshness and fruit.