



KLINGENFUS CUVÉE ANTOINE RIESLING 2020/\$11.99



DESCRIPTION

Most of Alsace's appellation wines are single varietals and labelled as such. Appellations are granted to the wines made from seven recognized grape varieties: Riesling (around 22%) which ranks first in the varietal range, closely followed by Pinot Blanc – buoyed by the success of the Crémants (21 %) – then Gewurztraminer (20.5 %), Pinot gris (15.5 %), Pinot noir (10%), Sylvaner (7.5 %) and Muscat (3%), complemented by local varieties such as Auxerrois and Klevener de Heiligenstein. White wines account for a whopping 90% of volumes and Pinot noir, fermented as both rosé and red, remains the region's only red variety, although its output is tending to increase. Alsace is renowned globally and has an image of simplicity, of light, easy-drinking and approachable wines. In reality, there is a huge difference in styles for a single variety from one company to another, due partly to the 51 designated vineyard sites whose boundaries are based on strict geological and weather criteria. These form Alsace's mosaic of Grands Crus – wines that are recognized and valued around the world.

Established in 1959, the Cave du Vieil Armand offers an incredible stepping stone between the past and a radiant future. Its name stems from the rocky outcrop of Hartmannswillerkopf, one of the largest battle fields in the First World War. The co-operative is one of Alsace's smallest but also very renowned – its 64 member families farm 153 hectares of vines nestled amidst the rolling hills of the lower Vosges. "Wines produced by the Cave du Vieil Armand offer a faithful rendition of Alsace – they are low-key yet also powerful", explains Laurent Franck, the winery's chairman. "The range truly runs the gamut, encompassing both traditional, medal-winning wines and others that have more of a terroir focus

with village by village selections”. The three Grands Crus reveal the typicality of the soils and lend the varietals complexity. A Riesling planted on marly sandstone soils like Grand Cru Ollwiller shows distinctive balance between the powerfulness stemming from the marl and at the same time a certain lightness due to the occurrence of sandstone. The land instils exotic notes into all of the grape varieties – passion fruit for the Rieslings and candied mango for the Pinot gris and Gewurztraminers. The winery does restrict itself to a particular style, however. “Our strength is that we can offer our customers several styles”, says the winery’s vice-chair Christine Sutter. “We produce fruity and fairly dry varietal wines depending on the vintages at affordable prices, and also terroir-driven offerings that are more elaborate and complex, like our Grands Crus. These are designed for more knowledgeable consumers but their rich aromatics also reach out to less seasoned connoisseurs. All our lines reside together in harmony within the winery”.

The history of this estate is marked by one of constant renewal, with excellence as the unchanging focus. Since Guillaume Klingenfus, who acquired the first few rows of vines in 1863, five generations of talented winegrowers have followed on from one another, before another Guillaume Klingenfus joined the estate. With his father Robert, his firm guidance has shaped the estate’s future, developing export sales of their signature wines displaying expressive, charming aromatics. “The difference in style for the same variety from one winery to another stems from the way they are handled”, he explains. “You can feel the signature style of the winegrower who made it. Then comes the type of soil, where the structure and make-up lend the wines different typicalities”. The Signature label encompasses fruity, floral wines that are easy to enjoy with their varietal aromas. The terroir-driven and Grands Crus ranges offer more complex wines that show minerality and great concentration. “Producing Alsace wines is an advantage in export markets”, adds Klingenfus. “They may not enjoy the same level of notoriety as some other French appellations, but they have a distinctively varied aromatic spectrum which is easy to identify, and that is an absolute plus”.

Tasting Notes

Nose:

Pale gold color. Subtle nose with hints of pineapple.

Palate:

Off dry, with sharp acidity; tastes of pineapple, citrus, and a hint of honey. Medium bodied, with a crisp finish. It’s a balanced example of Alsace Riesling.

Pairing:

Fish and shellfish, especially in creamy, almond, or fruit-based sauces.

Smoked, roasted, or grilled poultry and meat, such as goose, chicken, foie gras, pâté, and wild game. Sushi, ceviche, oysters, crab legs, and other raw or lightly cooked seafood. fish tacos, chicken satay pasta, and other spicy or sweet dishes.

Alsace A.O.C., France

