

VINS D'ALSACE

Eugène Klipfel

ALSACE WINES

HISTORY

On the scenic wine route of Alsace sits one of the finest estates in this French Wine Garden, the Domaine Klipfel at Barr.

Founded in 1824 by Martin Klipfel, the Domaine Klipfel, taken over by his son Eugene Klipfel in 1868, is still today a family corporation. Run by Andre Lorentz and his sons Jean-Louis and Guy, the Domaine is now in the hands of the fifth Klipfel generation. The Domaine encompasses approximately 100 acres of vineyards including 37 acres that produce Grand Cru, the Kirchberg that yields the renowned Clos Zisser, planted entirely with Gewurztraminer, Kastelberg and the Wiebelsberg.

Export represents 30% of the total production and the Klipfel wines are mainly shipped to the USA, Germany, Italy, Belgium, Canada, England and the Netherlands.

A PRESTIGIOUS RANGE OF WINES

These majestic vineyards, the pride of the Klipfel family, produce the seven classical Alsace wines entitled to the Appellation d'Origine Controlee: Gewurztraminer, Riesling, Muscat, Pinot Blanc, Pinot Noir, Tokay and Silvaner, the grape varieties which account for the different characteristics of Alsatian wines.

The Klipfel Grand Cru wines are even more distinctive with the personality and characteristics of the vineyard's sites each with its specific conditions of sun and different soil composition. The Klipfel family always keeps an eye out for Late Vintages and for Selections Grains Nobles (noble putrefaction). In their cellars, you will find wines dated as early as 1921!

Klipfel – The label of quality wines

The family has recently invested in a new bottling line grouping washer, drawer, corker and labeler, which allows for the conditioning of 6,000 bottles per hour! All of their wines are ripened in Oak Barrels. The alliance of the traditional ripening in Oak Barrels and of a technique ahead of its time explains the success of the brand.



Riesling

A proud and elegant wine, with a distinguished bouquet & exquisite flavor. The grapes used for making this wine come from an ideally exposed vineyard with a clay-calcareous soil composition. Klipfel Riesling is a very dry, yet full-bodied and fruity wine that goes well with all seafood dishes and of course as the people from Alsace prefer, with Sauerkraut!

Pinot Blanc

The Pinot Blanc grape is a relatively non-demanding one but capable of providing remarkable results in average situations. Well-balanced, supple and virile. Very fresh and round – this Pinot Blanc can be served whenever a white wine is called for except cheese and desserts.

Gewurztraminer

The vine which is at the origin of this wine is a particularly aromatic specie of the Traminer family. A treaty published in 1551 describes the Gewurztraminer as a typically Alsatian wine.

This is a full-bodied wine, well balanced with a highly elegant bouquet. Klipfel Gewurztraminer has a typically spicy flavor with floral and acacia notes. This wine can be served with spicy, hot and exotic meals and will transform any meal into a feast that can be served throughout the meal or as an aperitif.

Cremant White

Blended using Chardonnay and Pinot Blanc. This combination produces a heady, fruity and refined, delicately sparkling wine with elegant expressions of lemon, pear, peach and quince. Can be served as an aperitif, reception wine or with dessert.