



## INTRODUCTION TO THE DOMAINE PAUL BLANCK

The Blanck family has been established in Alsace since the late 16<sup>th</sup> century and in the wine business in Kientzheim since the early 19<sup>th</sup>.

The regional wine activity has gone through a great deal of changes, mainly political ones, over the last two centuries.

Nonetheless, from the original estate, of modest size, the **Blanck** family has built a large and modern wine company, while remaining faithful to its identity, definitely family-rooted but open to innovations, such as environment-friendly farming methods.

Total area in production covers about **36 Ha (90 acres)**, scattered over five “*Grands Crus*” and four regionally recognised “*Lieux-dits*”.

Yearly output varies according to each vintage, but is generally fluctuating around an average of **220.000 bottles per year**.

# BLANCK

DOMAINE PAUL BLANCK

## Alsace

### A dynasty of winemakers

In 1610, Hans Blanck, the family's Austrian ancestor acquired the first vines in Alsace.

In 1846, Jacques Philippe Blanck, obtained a medal for his work as a winemaker.

In 1927, Paul Blanck and a handful of other winemakers were recognised as the driving force behind turning the site of Schlossberg into a pilot site for a future grand cru.

In 1975 with the creation of the grand cru appellation in Alsace, Bernard and Marcel Blanck, the sons, played a determining role. Schlossberg was the first to be assigned this appellation.

In 1985 came a new generation of winemakers : Frédéric and Philippe. Their main preoccupation is respecting the vines and the soil upon which they are planted.

The domain has increased its surface area from 24 to 36 hectares with five grand crus accounting for more than a third.

### Family spirit

This is a reality with the Blancs. The proof is that two generations work hand in hand. The sons, Frédéric and Philippe work incessantly under the supervision of Bernard and Marcel to improve their wines and move in new directions.

The Blancs' main objective is to create wines of pure pleasure for wine-lovers throughout the world. The thirty different wines from the property can be separated into three main types :

- Fruity wines which enable the wine-lover to discover the aromatic finesse of the Alsace grape varieties ;
- Wines with stony characteristics. The generic wines and grand crus which express the plenitude of limestone, the sweetness and firmness of clay, the harmony of manganese and the racy bouquet and power coming from silica ;
- The late harvest and "grains nobles" wines issued from over ripe grapes which are mysterious, opulent, complex and exuberant.

### A love for wine

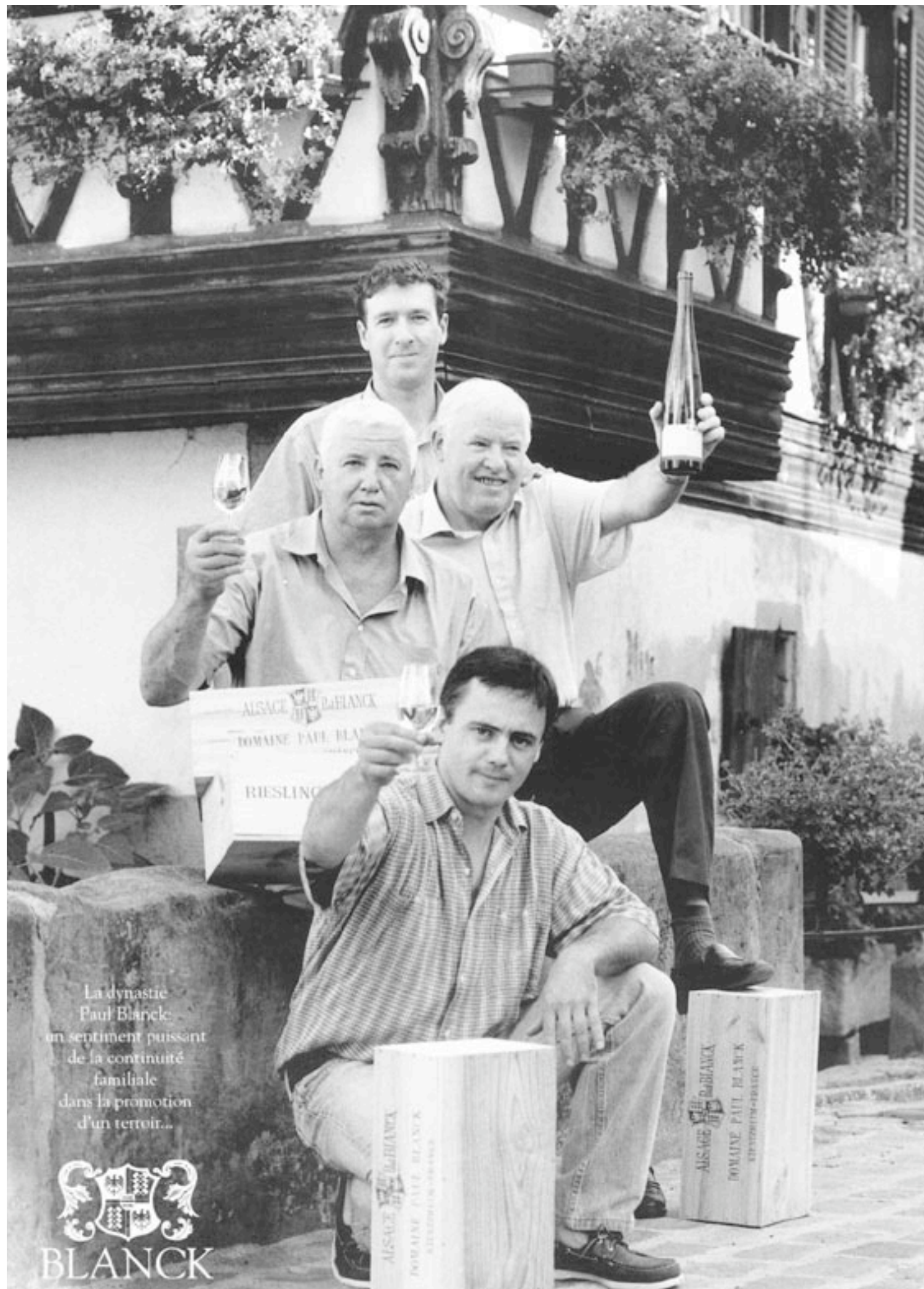
"We are forever searching with passion and respect to enable nature to express itself in our wines. We wish to share with everyone the force and diversity of the Alsace ; the richness of the grape varieties and the "joie de vivre" of its people".

### Belonging to the Vignobles et Signatures club

"Synergy, energy, friendship : with Vignobles et Signatures we are able to share our concerns, doubts and dreams. We are more aware of the possible problems that could arise and their solutions in a world that is becoming more and more complex. Our common goal is to be as professional and humane as can be".

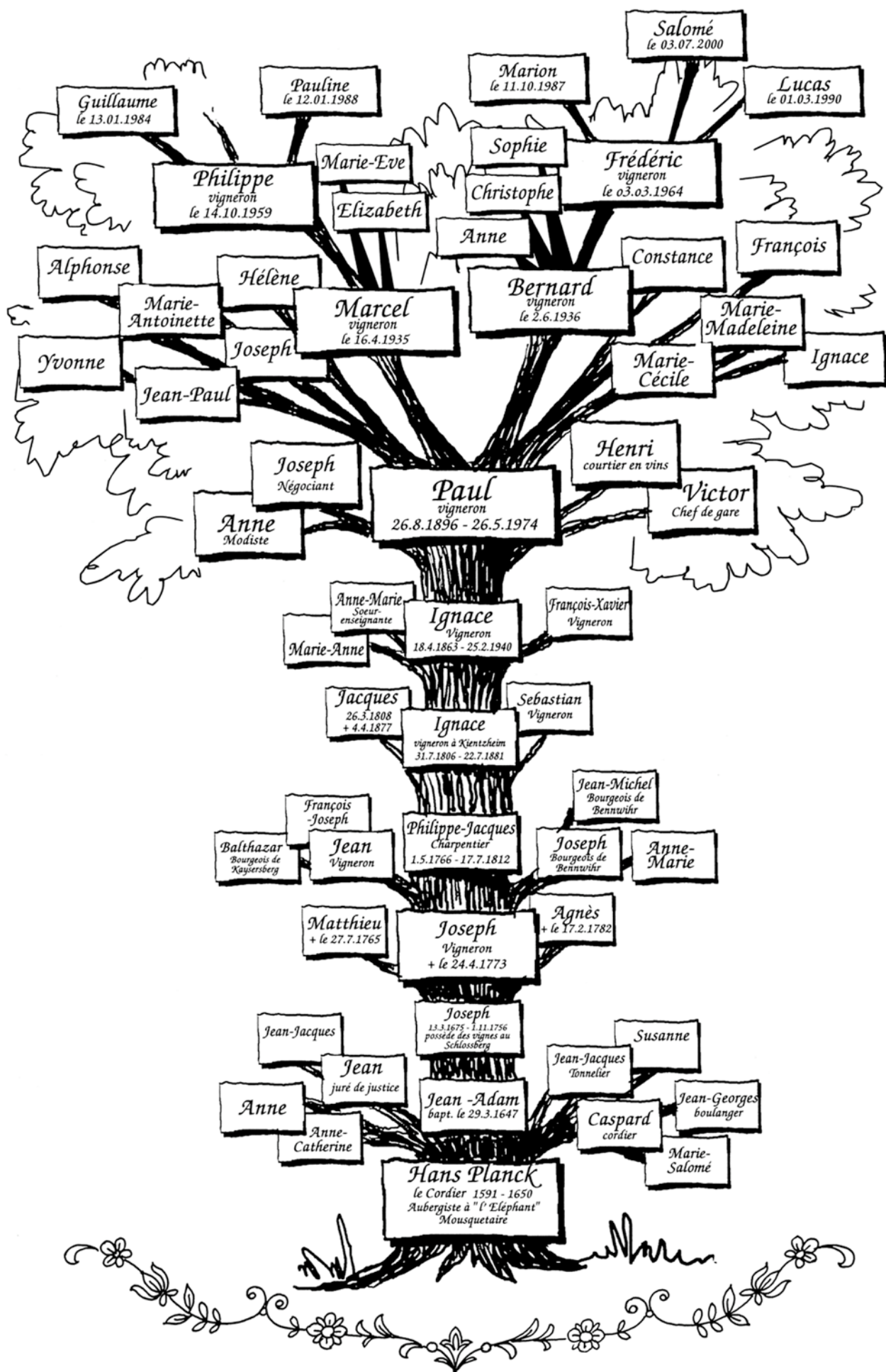






La dynastie  
Paul Blanck  
un sentiment puissant  
de la continuité  
familiale  
dans la promotion  
d'un terroir...

  
**BLANCK**



*Arbre généalogique de la Famille Blanck*



## THE BLANCK WINES

### The CLASSICS

These are wines from the traditional Alsatian varieties.

Fruit wines, aromatic, giving the best of themselves within the first five years, with some exceptions in the case of the very best vintages. They generally come from light soils, sandy, gravelly, as well as sandstone or clays.

### The "CRUS"

**Patergarten, Altenbourg, Grafreben, Rosenbourg.**

These named places are renowned for their personality: The varieties grown there express all their potential thanks to the soil and microclimate characteristic of each of them. They produce wines that develop rather slowly and give their best when three to ten years old.

### The "GRANDS CRUS"

**Schlossberg, Furstentum, Mambourg, Sommerberg, Wineck-Schlossberg.**

The wines from these soils are their utmost expression. Wines for aging indeed (more than 15 years, several decades for some exceptional vintages).

### THE LATE HARVEST WINES

The grapes are harvested in over maturity, sometimes as late as the last days of December.

Generally produced on the Altenbourg or the Furstentum, their mellowness is exceptionally concentrated and allows several decades of aging.

Minimal sugar content:

243g/liter for the Gewurztraminer,  
243g/liter for the Tokay,  
220g/liter for the Riesling,  
220g/liter for the Muscat,

### NOBLE ROTTED SWEET WINES

The harvest is a selective one done by hand, requesting several cuts in order to cut off the over mature grape-berries only, leaving the remainder of the bunch for further rotting.

The botrytized (over mature) berries later undergo a very careful selection, in order to obtain the sweetest juices with the highest acidity and the greatest concentrations of aromas. These wines are exclusively produced in very good vintages and on the noblest soils only (chiefly the Furstentum).

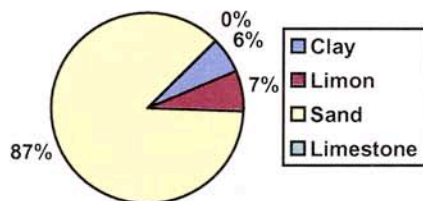
Minimal sugar content:

279 g/liter for the Gewurztraminer,  
279 g/liter for the Tokay,  
256 g/liter for the Riesling,  
256 g/liter for the Muscat.

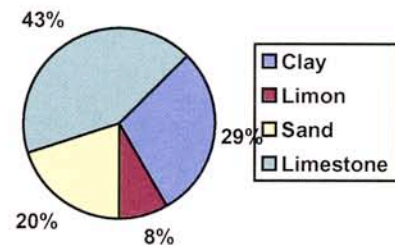


## CONSISTENCY OF THE SOIL

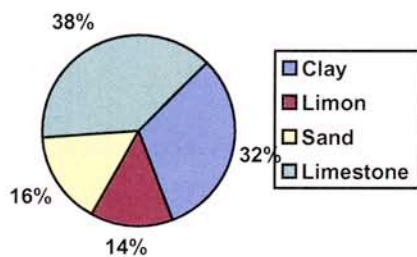
### SCHLOSSBERG



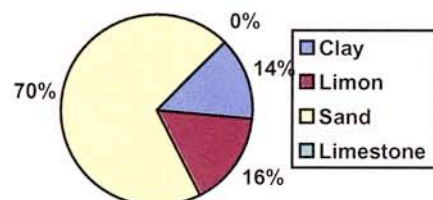
### FURSTENTUM



### ALTENBOURG



### PATERGARTEN





## THE SOILS

The Domaine is divided in vineyards scattered on the territory of eight villages. This is introducing a great diversity of soils and is to reduce the effects of climate hazards such as frost and hail.

### Named places

The gravely **“Patergarten”** is located in the valley of Kaysersberg. The vineyards there enjoy a microclimate allowing an early ripening of the bunches. The wines reflect the personality of the soil: light and forward.

The **“Altenbourg”** is a clay-like and chalky soil. Located just below the Grand Cru “Furstentum” on the same south-facing hill. The wines are full-bodied and riche in aromas.

The **“Rosenbourg”** is located on the territory of Riquewihr, facing southeast. The soil is a blend of chalk, silica and silt, producing stout wines with a smoked touch typical of the named place.

### Grands Crus

The **“Schlossberg”** has long been recognized as something special: it has been the first vineyard to officially become a “Grand Cru” in 1975.

The **“Schlossberg”** must be cultivated in terraces, since the steepness of the slope allows no other cultivation system. Facing south, its warm granites are fissured down by the trace elements-and-sustenance-hungry roots.

Granite brings an unmistakable freshness to the wines, which are also characterized by a richly floral bouquet very present in the first years, before minerality asserts its presence after 5 to 10 years of aging.

The **“Furstentum”** calcareous soil of pebbly structure, also south-facing with an up to 38% slope enhancing exposure to the sun, therefore enjoying a unique Mediterranean-like flora. Full-bodied wines are being produced here. Complex and powerful aromas make them wines for aging.

The **“Mambourg”**: on a calcareous foothill, the furthest into the plain of Alsace, is facing south. Wines produced here give the best of themselves within their first years. As years go by, there is a tendency for minerality to become dominant.

The **“Sommerberg”**: of deeply weathered granite, exceeds 400 meters of elevation. Slopes are steep (up to 45%). The wines, combining richness and freshness, are for aging.

The **“wineck-schlossberg”** exposed full south in the heart of the Katzenthal dale. The Wineck-Schlossberg benefits from a natural protection from winds. Its wines develop floral tastes, occasionally delicately smoked and clearly mineral the combination of minerality and grape-variety features is noticeable from the very first years.



# BLANCK

Domaine Paul BLANCK à Kientzheim  
Vallée de Kaysersberg, Alsace

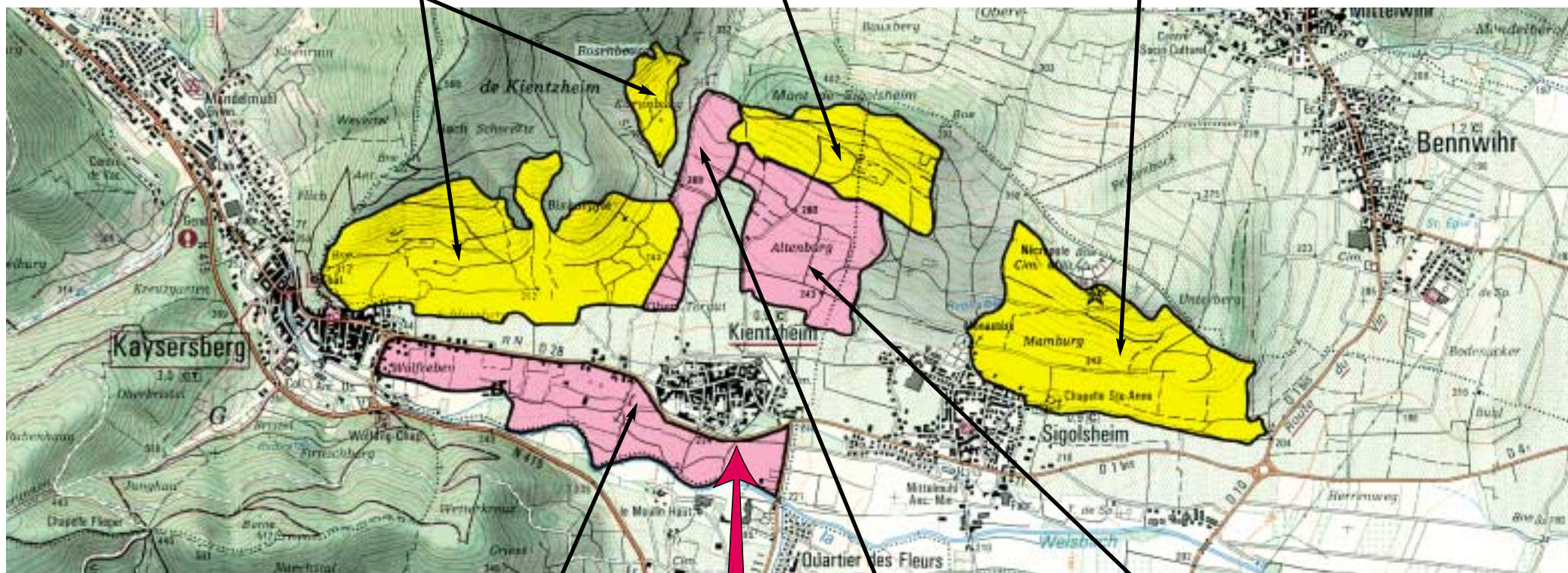
## LÉGENDES

- GRANDS CRUS
- LIEUX-DITS

Grand Cru Schlossberg

Grand Cru Furstentum

Grand Cru Mambourg



Carte I.G.N. n°3718 Ouest - Ed. 1985

Lieu-dit Patergarten

Lieu-dit Grafreben

Lieu-dit Altenbourg



UN CLUB DE  
GRANDS DOMAINES

## DOMAINE PAUL BLANCK ET FILS

29 et 32, Grand'Rue - 68240 Kientzheim  
Tél. 33 (0)3 89 78 23 56 - Fax 33 (0)3 89 47 16 45  
Internet : [www.blanck.com](http://www.blanck.com) e-mail : [info@blanck.com](mailto:info@blanck.com)

## TYPES DE SOLS

### GRANDS CRUS

**Schlossberg** : Granit

**Furstentum** : Marno-gréseux  
+ calcaire

**Mambourg** : Marno-calcaire

## LIEUX-DITS

**Altenbourg** : Argilo-calcaire

**Patergarten** : Alluvions caillouteuses,  
en terrasses, graves

**Grafreben** : Marnes gréseuses à gypse

**Rosenbourg** : Marnes grises à noires  
à gypse sur sous-sol granitique