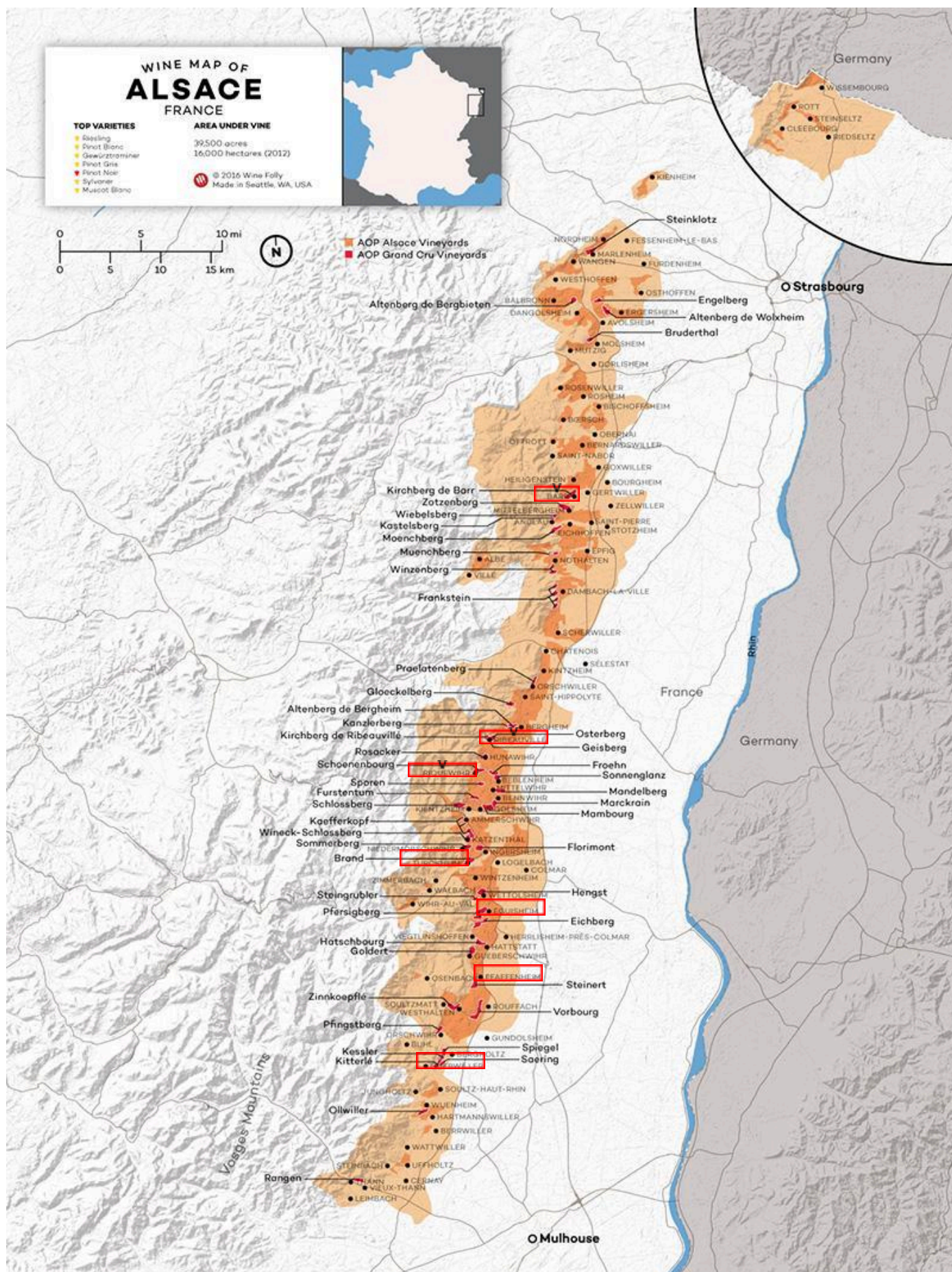


FRANCE - ALSACE

SPECIFICATIONS (What you have to know)	DISTRICTS, COMMUNES AND VINEYARDS Eguisheim, Guebwiller, Pfaffenheim, Ribeauvillé, Riquewihr, Turkheim, Barr KEY LIGHT WINES Red Alsace Pinot Noir White Alsace Riesling Alsace Gewürztraminer Alsace Pinot Gris <i>For one of these three, both a Grand Cru and a basic appellation wine.</i> <i>For one of these three, both a VT or SGN and a basic appellation wine.</i> Pinot Blanc or Sylvaner KEY FACTORS Grape varieties: Riesling, Gewürztraminer, Pinot Gris/Blanc/Noir, Muscat/blanc à petits grains/d'Alsace/Ottonel, Chasselas, Sylvaner, Auxerrois Soils: Granite, Schist, Volcanic, Clay, Marl, Limestone, Alluvium Weather: Sunlight Producers: Hugel, Trimbach				
HISTORY	German until WWI and German occupation in 1940. Bulk wine production in those days. 1925> Banning hybrids Since 1962> Quality with AC Alsace regulation 1972> Flute bottle 1983> Grands crus (51)				
CLIMATE & WEATHER	Vosges mountains> Rain shadow + wind protection Dry – 700mm annual rainfall 1800+ sunshine hours/year Long ripening season (dry warm autumn)				
SOILS & TOPOGRAPHY	Very diverse soils due to the rift. Main= >Heavy clay and marl = broad flavours and weight >Limestone and sand=Elegance and finesse >Flint and schist=Flinty aromas Vineyards on the mid slopes (220-350m) Importance of drainage and sun exposure (South/South-East)				
GRAPE VARIETIES	VARIETAL wines (French exception). 20% of white wine sold in France 4 noble grapes: Riesling, Gewürztraminer, Pinot Gris, Muscat. <table border="1"> <thead> <tr> <th data-bbox="368 1160 1193 1193"><u>Whites (92% of plantings)</u></th> <th data-bbox="1209 1160 1449 1193"><u>Red (8% of plantings)</u></th> </tr> </thead> <tbody> <tr> <td data-bbox="368 1216 1193 1977"> 1. Riesling (25% of plantings) Planted in Alsace since 15th century Expressive grape; hi quality potential; hardy & versatile; ageing potential Alsace: most planted; terroir; fuller, drier & more mineral vs. German Rieslings SGN & VT Bone dry, floral aromas, develops complex gunflint, mineral while retaining fruit flavours w age Best in Wolxheim, Dambach la ville & Scherwiller 2. Gewürztraminer (19%) Signature grape of Alsace Off dry, full bodied & oily texture; v aromatic SGN VT Dry to off-dry, lo acidity, hi alcohol w spicy aromas Best around Barr (Bas Rhin); richer and more aromatic in Southern Alsace 3. Pinot Gris (15%) Formerly Tokay (until 06) Aromatics of gewürztraminer with acidity of Riesling Also suitable for SGN & VT Best in North 4. Muscat (0.5%) Muscat blanc à petits grains & Muscat Ottonel Aromatic & grapey; dry, lo alcohol & lo acidity SGN/VT but rare 5. Pinot Blanc/Auxerrois/Klevner (21%) Dry light non aromatic; table wine usually Mainly for Crémant 6. Sylvaner (8.6%) Difficult to grow; slightly bitter w very firm acidity; med alcohol; drink young; best in hot vintages </td> <td data-bbox="1209 1216 1449 1977"> Pinot Noir Lighter style vs. Burgundy </td> </tr> </tbody> </table>	<u>Whites (92% of plantings)</u>	<u>Red (8% of plantings)</u>	1. Riesling (25% of plantings) Planted in Alsace since 15th century Expressive grape; hi quality potential; hardy & versatile; ageing potential Alsace: most planted; terroir; fuller, drier & more mineral vs. German Rieslings SGN & VT Bone dry, floral aromas, develops complex gunflint, mineral while retaining fruit flavours w age Best in Wolxheim, Dambach la ville & Scherwiller 2. Gewürztraminer (19%) Signature grape of Alsace Off dry, full bodied & oily texture; v aromatic SGN VT Dry to off-dry, lo acidity, hi alcohol w spicy aromas Best around Barr (Bas Rhin); richer and more aromatic in Southern Alsace 3. Pinot Gris (15%) Formerly Tokay (until 06) Aromatics of gewürztraminer with acidity of Riesling Also suitable for SGN & VT Best in North 4. Muscat (0.5%) Muscat blanc à petits grains & Muscat Ottonel Aromatic & grapey; dry, lo alcohol & lo acidity SGN/VT but rare 5. Pinot Blanc/Auxerrois/Klevner (21%) Dry light non aromatic; table wine usually Mainly for Crémant 6. Sylvaner (8.6%) Difficult to grow; slightly bitter w very firm acidity; med alcohol; drink young; best in hot vintages	Pinot Noir Lighter style vs. Burgundy
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VITICULTURE	Small vineyards (most <3ha) mostly sold to merchants & coops. Long autumn and long harvest (Sept-Nov). Dense plantings: 4400-4800 vines/ha. High trellised vines (60-90cm) to maximize sun exposure.				

	Mechanization in plains, hand work on steep slopes. Single & double guyot pruning.
WINEMAKING	Chaptalization except VT. Malo blocked except Pinot Noir. No new oak to preserves intense fresh fruit aromas. Only old casks and stainless steel. Wines fermented to dryness or residual sugar (3/4g /l)
WINE APPELLATIONS & STYLES	<p>3 colours, 3 styles: Dry, sparkling and sweet. "German wine made in a dry style" / "Dry Riesling"</p> <ul style="list-style-type: none"> ▪ Alsace AC (●●●): 80% of total production <ul style="list-style-type: none"> > Single varietal wines: 100% made with the grape stated on the label, using the 4 noble grapes > Blends: Edelzwicker (using min 50% noble grapes) and gentil (solely noble grapes) > Max yield 80hl/ha whites, 75hl/ha reds ▪ Alsace grand cru(●): 4% of total production. <ul style="list-style-type: none"> Debate: Guarantee of quality? Hugel opponent - Brand! > 51 sites with special mesoclimate. Most in Haut Rhin near Colmar (drier and on average 1°C warmer) > 4 noble grapes, exception of Kaefferkopf and Altenberg de Berheim (allow blends) Zotzenberg (Sylvaner). > Grapes must be hand picked. > > 4500 vines/ha, pruned 8-19 buds/m² > Max yield 55hl/ha > Examples: Mambourg, Rosacker, Zotzenberg, Hengst, Altenberg de Berheim, Kaefferkopf ▪ VT: 4 noble grapes. Overripe grapes / late harvest. CHAPTALIZATION FORBIDDEN. <ul style="list-style-type: none"> > Riesling and Muscat: Potential alc. 14% or 220g/l res. sugar > Pinot Gris: Potential alc. 15.3% or 235g/l res. sugar. <p>COURSE TASTING NOTES <i>Alsace VT Pinot Gris: Pale amber colour (if aged), pronounced 2/3ary aromas of marmalade, orange peel, raisins and honey (if aged), medium dry on the palate with medium acidity and alcohol and full bodied with a long finish. Can develop with age.</i></p> <ul style="list-style-type: none"> ▪ SGN: 4 noble grapes. Botrytis. Produced in outstanding vintages. CHAPTALIZATION FORBIDDEN. <ul style="list-style-type: none"> > Riesling and Muscat: Potential alc. 16.4% or 256g/l res. sugar > Pinot Gris: 18.2% or 279g/l res. sugar. ▪ Riesling: Most planted (>20%). Vinified in a dry style (except VT and SGN). Late ripening. High acid, medium alcohol wine showing intense flavours and aromas of jasmine, lime and apple in youth, petrol and kerosene with bottle age. Best on schist and granit. Best in WDS (Wolxheim, Dambach la ville, Scherwiller). <p>COURSE TASTING NOTES <i>Alsace Riesling: Pale lemon-green colour (medium gold if aged), pronounced aromas of preserved lemon, petroleum (if aged), high acidity, medium – alcohol, medium bodied, long finish, can keep and improve/develop with age. More complex aromas if Grand Cru.</i></p> <ul style="list-style-type: none"> ▪ Gewürztraminer: Around 20%. Often with residual sugar/off dry, successful as VT and SGN. Low acid, high alcohol, full palate. Intense spicy aromas of lychee, mango, rose water and cumin. Pink tinge. Best on marl. Best in BBEKTP (Barr, Berghem, Eguisheim, Kaysenberg, Kientzheim, Turckheim, Pfaffenheim). <p>COURSE TASTING NOTES <i>Alsace Gewürztraminer: Pale lemon colour, pronounced aromas of rose petals, litchi, Turkish delight, cumin spice. Off dry, low acidity, medium – alcohol, medium + bodied, medium + finish, to drink in youth.</i></p> <ul style="list-style-type: none"> ▪ Pinot Gris: Around 15%. Often with residual sugar/off dry. High alcohol, rich and intense flavours, smokiness. Best on deep soils (difficulties with fruit set). Best in Obernai and Cleebourg (north of Strasbourg). <p>COURSE TASTING NOTES <i>Alsace Pinot Gris: Pale lemon colour, medium + intense 1ary fruit aromas of ripe apricot and peaches, melon, pineapple. Off dry with medium/medium+ acidity with high alcohol, light bodied, medium finish, to enjoy in youth.</i></p>

	<ul style="list-style-type: none"> ▪ Muscat: <3%. Vinified in a dry style (totally different from South of France VDNs). Grapey. Prone to rot. Best on sandy and calcareous soil. ▪ Pinot blanc: Around 20%. Growing (used for still and sparkling). Early ripening, light and floral. Fertile soils. <div style="border: 1px dashed black; padding: 5px; background-color: #e6f2ff;"> <p>COURSE TASTING NOTES <i>Alsace Pinot Blanc: Very pale lemon-green colour, light floral aromas of honeysuckle, elderflower, underripe pears and apples. Medium acidity, medium alcohol, medium bodied, medium finish. To enjoy in youth.</i></p> </div> <ul style="list-style-type: none"> ▪ Sylvaner: Low alcohol neutral wine. Best on sand and chalk. ▪ Pinot noir: 10% of total. Growing and getting more and more popular. Fruity rosé or barrel aged red. Sandy and calcareous soils.
PRODUCTION & BUSINESS	<p>Markets: 30% exports (mostly UK, Germany, US) Production: 40% coops Top producers: > Merchants: Hugel, Trimbach > Independent wine producers: Josmeyer</p> <ul style="list-style-type: none"> ▪ Hugel: Riquewihr 1639. 12th & 13th generation. 26ha, mostly Riesling Gewüztraminer. Pioneer in VT and SGN. Buy grapes from 300 producers / 120ha. ▪ Trimbach: 1626. Clos Stehune (from GC Rosacker - Riesling) and Cuvée Frédéric Emile



ALSACE WINE

- The Wine Route
- The Vineyard
- The Grands Crus

HAUT-RHIN

BAS-RHIN

FRANCE

GERMANY

THE ALSACE GRANDS CRUS

VINEYARDS	LOCALITIES
Steinklotz	Marlenheim
Engelberg	Dahlenheim, Scharrachbergheim
Altenberg	Bergbluten
Altenberg	Wolsheim
Bruderthal	Molsheim
Kirchberg	Barr
Zotzenberg	Mittelbergheim
Kastelberg	Andlau
Wiebelsberg	Andlau
Moenchberg	Andlau, Eichhoffen
Muenchberg	Nothalten
Winzenberg	Blieswiller
Frankstein	Dambach-la-ville
Praelatenberg	Kintzheim
Gloeckelberg	Rodem, Saint-Hippolyte
Altenberg	Bergheim
Kanzlerberg	Bergheim
Geisberg	Ribeauvillé
Kirchberg	Ribeauvillé
Osterberg	Ribeauvillé
Rosacker	Hunawihr
Froehn	Zellenberg
Schoenenbourg	Riquewihr, Zellenberg
Sporen	Riquewihr
Sonnenglanz	Beblenheim
Mandelberg	Mittelwihr, Beblenheim
Marckrain	Bennwihr, Sigolsheim
Mambourg	Sigolsheim
Furstentum	Kientzheim, Sigolsheim
Schlossberg	Kientzheim
Kaefferkopf	ammerschwihr
Wineck-Schlossberg	Katzenthal, Ammerschwihr
Sommerberg	Niedermorschwihr, Katzenthal
Florimont	Ingersheim, Katzenthal
Brand	Turckheim
Hengst	Wintzenheim
Steingrubler	Wettolsheim
Eichberg	Equisheim
Pfersigberg	Equisheim, Wettolsheim
Hatschbourg	Hattstatt, Voegtlinshoffen
Goldert	Gueborschwihr
Stelnort	Pfaffenheim, Westhalten
Vorbourg	Rouffach, Westhalten
Zinnkoepfle	Soultzmatt, Westhalten
Pfingstberg	Orschwihr
Spiegel	Bergholtz, Guebwiller
Kessler	Guebwiller
Kitterlé	Guebwiller
Saering	Guebwiller
Ollwiller	Wuenheim
Rangen	Thann, Vieux-Thann

