

## FRANCE - ALSACE

<b>SPECIFICATIONS</b> (What you have to know)	<p><b>DISTRICTS, COMMUNES AND VINEYARDS</b>  Eguisheim, Guebwiller, Pfaffenheim, Ribeauvillé, Riquewihr, Turckheim, Barr</p> <p><b>KEY LIGHT WINES</b>  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</p> <p><b>KEY FACTORS</b>  <b>Grape varieties:</b> Riesling, Gewürztraminer, Pinot Gris/Blanc/Noir, Muscat/blanc à petits grains/d'Alsace/Ottonel, Chasselas, Sylvaner, Auxerrois  <b>Soils:</b> Granite, Schist, Volcanic, Clay, Marl, Limestone, Alluvium  <b>Weather:</b> Sunlight  <b>Producers:</b> Hugel, Trimbach</p>		
<b>HISTORY</b>	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> <b>Grands crus</b> (51)		
<b>CLIMATE &amp; WEATHER</b>	Vosges mountains> Rain shadow + wind protection Dry – <b>700mm</b> annual rainfall <b>1800+</b> sunshine hours/year Long ripening season (dry warm autumn)		
<b>SOILS &amp; TOPOGRAPHY</b>	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)		
<b>GRAPE VARIETIES</b>	<p><b>VARIETAL</b> wines (French exception). 20% of white wine sold in France  4 noble grapes: Riesling, Gewürztraminer, Pinot Gris, Muscat.</p> <table border="1" data-bbox="367 1163 1443 1989"> <tr> <td data-bbox="367 1163 1205 1989"> <p><u>Whites (92% of plantings)</u></p> <p><b>1. Riesling (25% of plantings)</b>  Planted in Alsace since 15th century  Expressive grape; hi quality potential; hardy &amp; versatile; ageing potential  Alsace: most planted; terroir; fuller, drier &amp; more mineral vs. German Rieslings  SGN &amp; VT  Bone dry, floral aromas, develops complex gunflint, mineral while retaining fruit flavours w age  Best in Wœlwerheim, Dambach la ville &amp; Scherwiller</p> <p><b>2. Gewürztraminer (19%)</b>  Signature grape of Alsace  Off dry, full bodied &amp; 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</p> <p><b>3. Pinot Gris (15%)</b>  Formerly Tokay (until 06)  Aromatics of gewürztraminer with acidity of Riesling  Also suitable for SGN &amp; VT  Best in North</p> <p><b>4. Muscat (0.5%)</b>  Muscat blanc à petits grains &amp; Muscat Ottonel  Aromatic &amp; grapey; dry, lo alcohol &amp; lo acidity  SGN/VT but rare</p> <p><b>5. Pinot Blanc/Auxerrois/Klevner (21%)</b>  Dry light non aromatic; table wine usually  Mainly for Crémant</p> <p><b>6. Sylvaner (8.6%)</b>  Difficult to grow; slightly bitter w very firm acidity; med alcohol; drink young; best in hot vintages</p> </td><td data-bbox="1205 1163 1443 1989"> <p><u>Red (8% of plantings)</u></p> <p><b>Pinot Noir</b>  Lighter style vs. Burgundy</p> </td></tr> </table>	<p><u>Whites (92% of plantings)</u></p> <p><b>1. Riesling (25% of plantings)</b>  Planted in Alsace since 15th century  Expressive grape; hi quality potential; hardy &amp; versatile; ageing potential  Alsace: most planted; terroir; fuller, drier &amp; more mineral vs. German Rieslings  SGN &amp; VT  Bone dry, floral aromas, develops complex gunflint, mineral while retaining fruit flavours w age  Best in Wœlwerheim, Dambach la ville &amp; Scherwiller</p> <p><b>2. Gewürztraminer (19%)</b>  Signature grape of Alsace  Off dry, full bodied &amp; 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</p> <p><b>3. Pinot Gris (15%)</b>  Formerly Tokay (until 06)  Aromatics of gewürztraminer with acidity of Riesling  Also suitable for SGN &amp; VT  Best in North</p> <p><b>4. Muscat (0.5%)</b>  Muscat blanc à petits grains &amp; Muscat Ottonel  Aromatic &amp; grapey; dry, lo alcohol &amp; lo acidity  SGN/VT but rare</p> <p><b>5. Pinot Blanc/Auxerrois/Klevner (21%)</b>  Dry light non aromatic; table wine usually  Mainly for Crémant</p> <p><b>6. Sylvaner (8.6%)</b>  Difficult to grow; slightly bitter w very firm acidity; med alcohol; drink young; best in hot vintages</p>	<p><u>Red (8% of plantings)</u></p> <p><b>Pinot Noir</b>  Lighter style vs. Burgundy</p>
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<b>VITICULTURE</b>	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"> <li>▪ <b>Alsace AC (●●)</b>: 80% of total production <ul style="list-style-type: none"> <li>&gt; Single varietal wines: 100% made with the grape stated on the label, using the 4 noble grapes</li> <li>&gt; Blends: Edelzwicker (using min 50% noble grapes) and gentil (solely noble grapes)</li> <li>&gt; Max yield <b>80hl/ha whites, 75hl/ha reds</b></li> </ul> </li> <li>▪ <b>Alsace grand cru (●)</b>: 4% of total production. <ul style="list-style-type: none"> <li>Debate: Guarantee of quality? Hugel opponent - Brand!</li> <li>&gt; <b>51 sites</b> with special mesoclimate. Most in Haut Rhin near Colmar (drier and on average 1°C warmer)</li> <li>&gt; 4 noble grapes, exception of Kaefferkopf and Altenberg de Berheim (allow blends) Zotzenberg (Sylvaner).</li> <li>&gt; Grapes must be hand picked.</li> <li>&gt;&gt; <b>4500 vines/ha</b>, pruned <b>8-19 buds/m²</b></li> <li>&gt; Max yield <b>55hl/ha</b></li> <li>&gt; Examples: Mambourg, Rosacker, Zotzenberg, Hengst, Altenberg de Berheim, Kaefferkopf</li> </ul> </li> <li>▪ <b>VT</b>: 4 noble grapes. Overripe grapes / late harvest. CHAPTALIZATION FORBIDDEN. <ul style="list-style-type: none"> <li>&gt; Riesling and Muscat: Potential alc. <b>14%</b> or <b>220g/l</b> res. sugar</li> <li>&gt; Pinot Gris: Potential alc. <b>15.3%</b> or <b>235g/l</b> res. sugar.</li> </ul> </li> </ul> <p><b>COURSE TASTING NOTES Alsace VT Pinot Gris:</b> Pale amber colour (if aged), pronounced 2/3ary aromas of marmalade, orange peel, raisins and honey (if aged), <b>medium dry</b> on the palate with medium acidity and alcohol and <b>full bodied</b> with a long finish. Can develop with age.</p> <ul style="list-style-type: none"> <li>▪ <b>SGN</b>: 4 noble grapes. Botrytis. Produced in outstanding vintages. CHAPTALIZATION FORBIDDEN. <ul style="list-style-type: none"> <li>&gt; Riesling and Muscat: Potential alc. <b>16.4%</b> or <b>256g/l</b> res. sugar</li> <li>&gt; Pinot Gris: <b>18.2%</b> or <b>279g/l</b> res. sugar.</li> </ul> </li> <li>▪ <b>Riesling</b>: Most planted (&gt;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).</li> </ul> <p><b>COURSE TASTING NOTES Alsace Riesling:</b> Pale lemon-green colour (medium gold if aged), pronounced aromas of preserved lemon, petroleum (if aged), <b>high acidity</b>, medium – alcohol, medium bodied, long finish, can keep and improve/develop with age. More complex aromas if Grand Cru.</p> <ul style="list-style-type: none"> <li>▪ <b>Gewürztraminer</b>: 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 BBEKKTP (Barr, Bergheim, Eguisheim, Kaysenberg, Kientzheim, Turckheim, Pfaffenheim).</li> </ul> <p><b>COURSE TASTING NOTES Alsace Gewürztraminer:</b> Pale lemon colour, pronounced aromas of rose petals, litchi, Turkish delight, cumin spice. Off dry, <b>low acidity</b>, medium – alcohol, medium + bodied, medium + finish, to drink in youth.</p> <ul style="list-style-type: none"> <li>▪ <b>Pinot Gris</b>: 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).</li> </ul> <p><b>COURSE TASTING NOTES Alsace Pinot Gris:</b> Pale lemon colour, medium + intense 1ary fruit aromas of ripe apricot and peaches, melon, pineapple. Off dry with medium/medium+ acidity with <b>high alcohol</b>, light bodied, medium finish, to enjoy in youth.</p>

	<ul style="list-style-type: none"> <li>▪ <b>Muscat</b>: &lt;3%. Vinified in a dry style (totally different from South of France VDNs). Grapey. Prone to rot. Best on sandy and calcareous soil.</li> <li>▪ <b>Pinot blanc</b>: Around 20%. Growing (used for still and sparkling). Early ripening, light and floral. Fertile soils.</li> </ul> <p><b>COURSE TASTING NOTES Alsace Pinot Blanc:</b> <i>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> <ul style="list-style-type: none"> <li>▪ <b>Sylvaner</b>: Low alcohol neutral wine. Best on sand and chalk.</li> <li>▪ <b>Pinot noir</b>: 10% of total. Growing and getting more and more popular. Fruity rosé or barrel aged red. Sandy and calcareous soils.</li> </ul>
PRODUCTION & BUSINESS	<p>Markets: 30% exports (mostly UK, Germany, US)    Production: 40% coops    Top producers:      &gt; Merchants: Hugel, Trimbach      &gt; Independent wine producers: Josmeyer</p> <ul style="list-style-type: none"> <li>▪ <b>Hugel</b>: Riquewihr 1639. 12<sup>th</sup> &amp; 13<sup>th</sup> generation. 26ha, mostly Riesling Gewürztraminer. Pioneer in VT and SGN. Buy grapes from 300 producers / 120ha.</li> <li>▪ <b>Trimbach</b>: 1626. Clos Stehune (from GC Rosacker - Riesling) and Cuvée Frédéric Emile</li> </ul>

# WINE MAP OF ALSACE

FRANCE

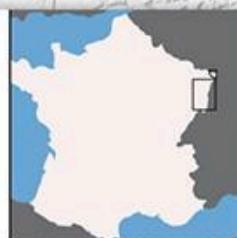
TOP VARIETIES

- Riesling
- Pinot Blanc
- Gewürztraminer
- Pinot Gris
- Pinot Noir
- Sylvaner
- Muscat Blanc

AREA UNDER VINE

39,500 acres  
16,000 hectares (2012)

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Made in Seattle, WA, USA

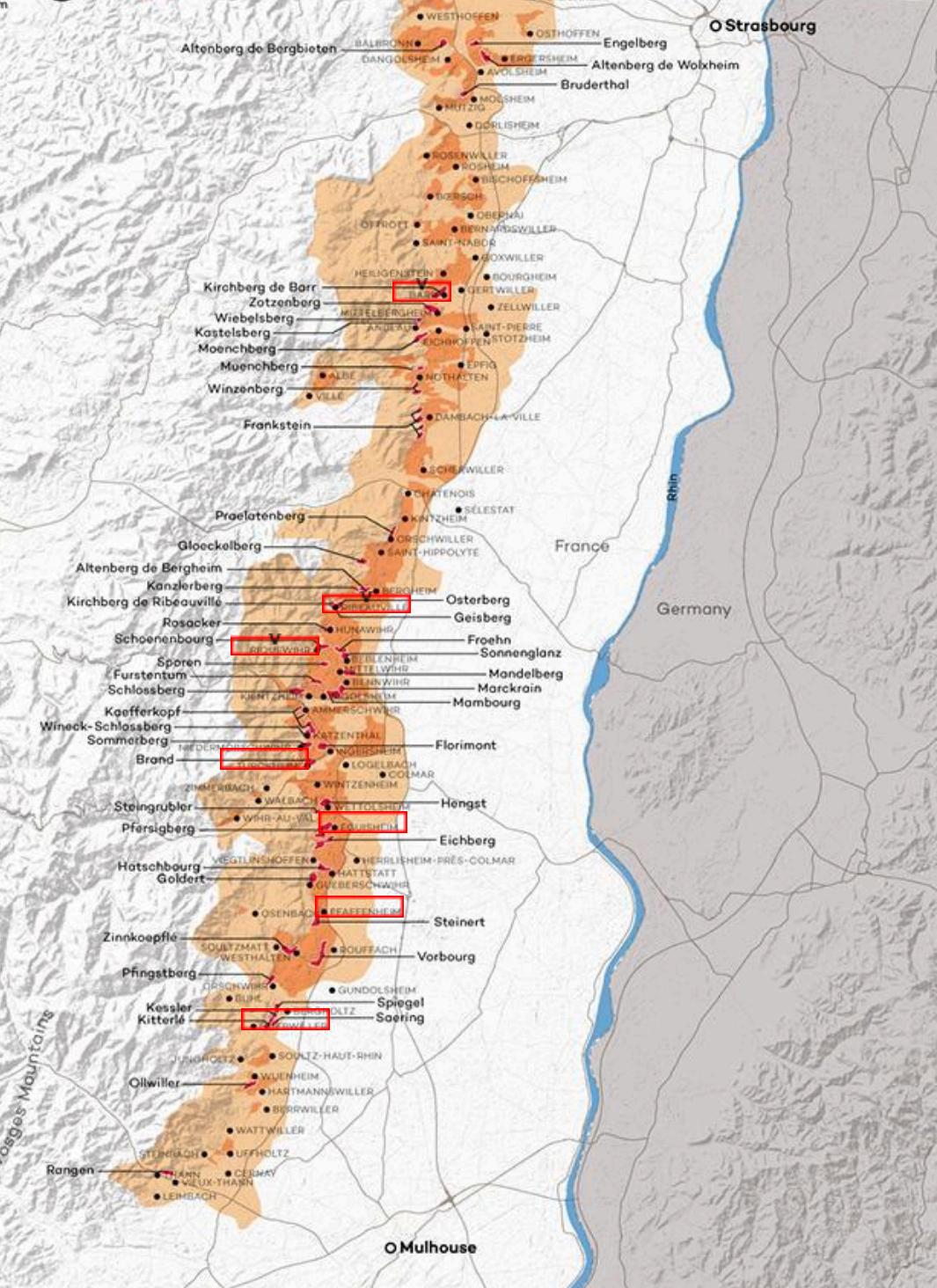


0 5 10 15 mi  
0 5 10 15 km



AOP Alsace Vineyards

■ AOP Grand Cru Vineyards



# ALSACE WINE

■ The Wine Route  
■ The Vineyard  
■ The Grands Crus

FRANCE

BAS-RHIN

HAUT-RHIN

FRANCE

GERMANY

## THE ALSACE GRANDS CRUS

VINEYARDS	LOCALITIES
Steinklotz	Marlenheim
Engelberg	Dahlenheim, Scharrachbergheim
Altenberg	Bergbieten
Altenberg	Wolshiem
Bruderthal	Molsheim
Kirchberg	Barr
Zotzenberg	Mittelbergheim
Kastelberg	Andlau
Wiebelsberg	Andlau
Moehnberg	Andlau, Eichhoffen
Muenchberg	Nothalten
Winzenberg	Blenschwiller
Frankstein	Dambach-la-ville
Praelatenberg	Kintzheim
Gloeckelberg	Rodem, Saint-Hippolyte
Altenberg	Bergheim
Kanzlerberg	Bergheim
Gelsberg	Ribeauvillé
Kirchberg	Ribeauvillé
Osterberg	Ribeauvillé
Rosacker	Hunawirh
Froehn	Zellenberg
Schoenenbourg	Riquewihr, Zellenberg
Sporen	Riquewihr
Sonnenglanz	Beblenheim
Mandelberg	Mittelwihr, Beblenheim
Markrain	Bebenheim, Sigolsheim
Mambourg	Sigolsheim
Furstentum	Kintzheim, Sigolsheim
Schlossberg	Kintzheim
Kaefferkopf	Ammerswihr
Wineck-Schlossberg	Katzenthal, Ammerswihr
Sommerberg	Niedermorschwihr, Katzenthal
Florimont	Ingersheim, Katzenthal
Brand	Turckheim
Hengst	Wintzenheim
Steingrubler	Wettolsheim
Eichberg	Eguisheim
Pfersigberg	Eguisheim, Wettolsheim
Hatschbourg	Hattstatt, Voegtlinshoffen
Goldebert	Guéberschwihr
Steimert	Pfaffenheim, Westhalten
Vorbourg	Rouffach, Westhalten
Zinnkoepfle	Soultzmatz, Westhalten
Pfingstberg	Orsching
Spiegel	Bergoltz, Guebwiller
Kessler	Guebwiller
Kitterlé	Guebwiller
Saering	Guebwiller
Ollwiller	Wuenheim
Rangen	Thann, Vieux-Thann

WISSEMBOURG



STRASBOURG

ENTZHEIM

A4

A352

A35

RHIN

SELESTAT

BARR

ROSENWILLER

BOERSCH

OTTROT

SAINTE-NABO

HEILIGENSTEIN

BERGHEIM

GERTWILLER

ZELLWILLER

SAINTE-PIERRE

STOTZHEIM

BERGHEIM

RIBEAUVILLE

SAINTE-HIPPOLYTE

RODERN

RORSCHWIR

BERGHEIM

HUNAWIRH

ZELLENBERG

RIQUEWIHR

BERGHEIM

MITTELWIHR

BELENHEIM

AMMERSWIHR

BERGHEIM

