



## GEWURZTRAMINER Sélection de Grains Nobles 1995

AOC Alsace, Alsace, France



### THE VINTAGE

The Vosges knew a good winter with heavy snowfalls. April was wet and May was nice with some summer temperatures like 25 ° and 27 ° C allow a prompt departure of the vegetative cycle. Between mid-May and mid-June, a cloudy and rainy weather was present. Only July 2, can be considered as the end of the flowering. The crop looks good. On July 5, the heat wave settled until August 6 (38 ° C). Despite some light rain until September 11, the grapes are beautiful in our vineyards, the decay is not important and maturity is well advanced. The heavy rainfall of the 12, 13 and 19 of September lead to a flying start to rot. This decay, thanks to the perfect ripeness of our grapes is evolving rapidly toward the noble rot. But we must harvest quickly to save the crop that is concentrated and reduced day by day. The harvest begins September 26. In unusual wealth, our wines reflect the uniqueness of this vintage.

### TERROIR

Between Wintzenheim and Turckheim these flat alluvial deposits of the Fecht are rich in clay (22%). The soil is predominantly of sand, shingle, and silt with a high incidence of pebbles and frequent plates of loess. From this vineyard come wines which are soft and sensual.

### WINEMAKING

The grapes were hand picked and whole-bunch pressed very slowly and gently in pneumatic presses over 5-8 hours to give a clean must and a beneficial amount of skin contact. Transferred to thermoregulated stainless steel tanks the juice then began a natural fermentation using only its own natural yeast which lasted for one month. The fermentation was initially temperature controlled but was eventually allowed to proceed at its own pace to allow the wine to develop its own character and complexity. The wine stabilized in stainless steel tanks naturally during the winter season and, following a very gentle filtering, was bottled in March 2007 before the heat of summer to preserve the natural carbonic gas (a natural antioxidant). Malolactic fermentation is always avoided at Josmeyer and no chaptalization takes place.

### VARIETAL

Gewürztraminer

13 % VOL.

### TECHNICAL DATA

Yield: 20 hL/ha

Age of vines: 35 years old

Residual Sugar: 80 g/l

Tartaric acidity: 5,6 g/l

### TASTING

The wine has a golden yellow colour. The nose is intense and complex, revealing notes of praline, toasted bread, nuts, gingerbread, smoke. The palate is syrupy in attack, with thin liquor; it's like eating a candied fruit without the dry mouth. The finish is long with persistent flavours of orange peel and smoky. A selection of noble grapes in its secondary phase, but already significant suggesting a nice evolution on the decades to come. Excellent.

### FOOD PAIRINGS

Desserts based on tropical fruits (mango, pineapple) or orange

