



PINOT GRIS Grand Cru HENGST - Vendange Tardive 1999

AOC Alsace Grand Cru, Alsace, France

THE VINTAGE

After a cold winter, a wet spring, and a warm summer, the vines took advantage of a sunny and dry time from August 23 to September 20. Subsequently a wet and dreary weather forced us to delay the harvest. After a timid beginning on September 27, the real harvest began on October 4. The health status of the harvest is correct but it requires some sorting. The year looks bright and normal in quantity and quality. The wines seem firmer and denser than those of 1998. Dry, with good richness and a nice acid structure, they give themselves with poise.

TERROIR

The soil of the 360 meter high slope which dominates this vineyard is essentially a mixture of limestone from the Vosges, chalky marl (14% active) and layers of red, brown, green and beige sediment hundreds of meters thick. The mother rock is of an orange - yellow hue. Dating as far back as the Jurassic period the elements vary in density from very fine to very coarse. The Ph factor is within 7.8 to 8.3. This Grand Cru is 130.95 acres (53,02 Ha) of vines. The combined calcareous and marl soils tend to produce rich full bodied wines. In their youth they have an untamed character, reminiscent of the vineyard's name - "stallion". They slowly mature to astonishing aromatics and fabulous richness.

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

Pinot gris

12,9 % VOL.

TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: 40 years old

Residual Sugar: 58 g/l

Tartaric acidity: 6,1 g/l

TASTING

This wine has a yellow gold colour. Nose mingling aromas of quince confit and honey. The mouth is powerful, supported by a wonderful freshness and marked with notes of honey, confectionery, acacia and lemon enhanced with a hint of fresh mint. A vintage of long guard.

FOOD PAIRINGS

Desserts made from figs, dates, apricots or chestnuts.

