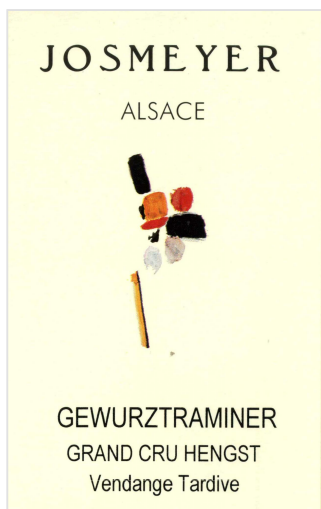




GEWURZTRAMINER Grand Cru HENGST - Vendange Tardive 2001

AOC Alsace Grand Cru, Alsace, France



THE VINTAGE

The winter 2000 - 2001 was fresh but not cold. We scared an early bursting because temperatures at the beginning of February were never under 0° C. The beginning of spring was damp and dull, but ended on better climatic conditions. The flowering began in the week of the 4 June. A warm and estival weather settled from the 21 June. The flower was finished and the harvest's view seemed goods. The harvest began the 1 October and kept going under a real "indian summer", without any rain. At the 19 October, a big part of the harvest was made. The harvest was made at the maturity of the grapes but without a research of over-maturity because of the will to preserve the acidity. Wines are characterised by a good concentration and by an aromatic purity of the fruit, wines are firm and rich.

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
Gewürztraminer

12,5 % VOL.

TECHNICAL DATA
Yield: 25 hL/ha
Age of vines: 40 years old
Residual Sugar: 50 g/l
Tartaric acidity: 4,2 g/l

TASTING

A wine with intense aromas and complexity, which offers a very mineral palate with a deep finesse and a remarkable purity. The softness is already melted and the long finish comes with aromas of honey and sweet spices.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

Mousse of exotic fruits, ginger cake, Christmas cakes, orange Savarin

