DOMAINE KOBLOTH

LA VIGNE | L'HOMME | LE VIN

DOMAINE KOBLOTH, L'EMPREINTE, Le Jardin de Noé, AOC Alsace, Blanc, 2019

AOC Alsace, Alsace, France

PINOT GRIS Le Jardin de Noé from our L'Empreinte range.
Rich and powerful by its raw material, this Pinot Gris was born on the sandstone-volcanic slopes of the Grand Cru MUENCHBERG of Nothalten.

PRESENTATION

Cuvée de Pinot Gris from a single parcel, located in the Grand Cru MUENCHBERG in the commune of Nothalten.
Le Jardin de Noé is the second wine, the years when we do not produce Grand Cru on this plot.

THE VINTAGE

2017, a vintage of all miracles.
A frosty spring (which seriously reduced volumes) and a dry and hot summer with hail in some areas and no less than three periods of heatwaves (which made us fear further drops in volumes, too low acidities and blockages in ripening): already the weather has put our nerves to the test.

LOCATION

The terroir of this renowned Grand Cru of Nothalten is sheltered from rain and western winds by the Ungersberg. Its shape follows the curves of a crescent to better welcome and retain the sun. It benefits from a unique microclimate on its 17,70 ha, which allows a concentration of sugar in the grapes. This gives a full-bodied, very fruity and rich wine.

TERROIR

The MUENCHBERG is a sandstone-volcanic terroir, with quartz faults. We find notes of candied citrus fruits in the wines from this great terroir, with a very fine and delicate acidity, which will evolve with time to express minerality and salinity.

IN THE VINEYARD

Short pruning with double guillotine
Disbudding in May
Yields limited to 65 hl/ha

WINEMAKING

Pressing for 4/5 hours followed by a cold static settling.
Fermentation activated by indigenous yeasts over a period of 3 weeks at constant and controlled temperature.

AGEING

Matured until spring in stainless steel tanks.

VARIETAL

Pinot gris 100%

13 % VOL.

TECHNICAL DATA

Yield: 60 hL/ha
Residual Sugar: 55 g/l

DOMAINE KOBLOTH
1 rue des Mimosas, 67680 NOTHALTEN - FRANCE
Tel. 03 88 92 44 50 / 06 86 00 66 56 - contact@domaine-kobloth.fr
www.domaine-kobloth.fr

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

DD1DUE

SERVING
Serve between 8 and 10°C as an aperitif, with pan-fried foie gras or at the end of a good meal.

AGEING POTENTIAL
5 to 10 years

TASTING
Rich white wine, racy, warm and powerful, with a pleasant and delicate fruitiness. Nice length in the mouth with aromas of over-ripening.

VISUAL APPEARANCE
Beautiful golden yellow color.

DOMAINE KOBLOTH
1 rue des Mimosas, 67680 NOTHALTEN - FRANCE
Tel. 03 88 92 44 50 / 06 86 00 66 56 - contact@domaine-kobloth.fr
www.domaine-kobloth.fr

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