



RIESLING Grand Cru BRAND - Vendange Tardive 1997

AOC Alsace Grand Cru, Alsace, France

THE VINTAGE

After a cold and snowy January, February is mild. The vine "weep" but we have to wait until April to see the first buds. The months of March and April are dry, while May is wet. From mid-May summer heat, punctuated by thunderstorms, moved over the vineyards and the flowering is rapid. July is very wet, fungal diseases attack were virulent and vine were difficult to protect. August is hot and ended under some daily storms. The vine is healthy and beautiful despite some spot of botrytis. September is superb. The harvest begins on September 24. Harvested under a radiant sun, the grapes reached a sugar levels rarely equalled.

TERROIR

This relatively well protected hillside vineyard behind the village of Turkheim, has a southsoutheast exposure. Its deep granite soil is laced with black mica and gneiss. Flinty and of moderate acidity (pH 5.8) the soil is rich in phosphates with little potassium or magnesium. The wines produced from this vineyard are regal yet lively, fine-structured, pure and incisive. A restrained palate of subtle complexities.

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

Riesling

11,3 % VOL.

TECHNICAL DATA

Yield: 30 hL/ha

Age of vines: 40 years old

Residual Sugar: 39 g/l

Tartaric acidity: 7 g/l

TASTING

An open nose on lemon (lemon jam), thin and elegant. The palate is delicate, balanced and light.

FOOD PAIRINGS

rich food (foie gras, sardine tajine, goat cheese (Ossau Irati) and desserts made from apples (tarte tatin), lemon or rhubarb.

