



DOMAINE VINCENT STOEFFLER

ALSACE AOC GEWURZTRAMINER 2012



Farmed organically since 1999 and Certified organic by Ecocert since 2002, the 37 acres of Vincent Stoeffler's estate are divided in 10 of the best villages of Alsace (Barr, Ribeauvillé, Riquewhir etc.)

All Vincent's energy is oriented toward the reach of a perfect maturity of fruit in total respect of the Biodiversity. Indeed, lots of manual works are done in the vines to allow a perfect aeration of the grapes, to control the yields and allow the natural plants to populate the fields.

The style of the wines of the domain tends to the drier food friendly, which express so much of the fascinating minerality potential of the region. The precise work of selection is promoting a lot of purity also.

SOIL TYPE _____

Limestone and Marl; South/South-east exposure

VARIETAL _____

100 % Gewurztraminer- 25 to 40 years-old vines

CULTURE _____

All the soils are worked mechanically in order to aerate the soil and preserve the biodiversity. No pesticides, no herbicides and no phytosanitary products are used for treatments. Protection of the vineyard is made by spraying of "Bouillie Bordelaise" and nettle/horsetail tisane preparations. Harvests are made exclusively by hand starting first week of October.

VINIFICATION _____

Soft pneumatic pressing. Long fermentation with natural yeast followed by maturation on fine lees in 80 years old wooden French oak tanks for 6 months with manual racking "Bâtonnage".

TASTING NOTES _____

Elegant straw-yellow golden "robe". Fragrance of rose petal dominating on the nose. After a rounded 'attaque", the freshness take over the palate. On the mouth it's a delightful mix of quince, yellow peach, clove and pepper.

From the same Winery :

- Crémant d'Alsace n/v*
- Alsace Sylvaner 2011/2012*
- Alsace Riesling 2012*
- Alsace Pinot Gris 2011*
- Alsace Riesling Grand Cru "Kirchberg de Barr" 2010*

