



DOMAINE VINCENT STOEFFLER ALSACE SYLVANER 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 _____

Clay and Marl, rich of silica; South/South-east exposure

VARIETAL _____

100 % Sylvaner - 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 on September 25th.

VINIFICATION _____

Soft pneumatic pressing.
Long fermentation with natural yeast followed by maturation on fine lees in 80 years old wooden French oak tanks for 9 months.

TASTING NOTES _____

This refreshing wine displays notes of freshly-cut grass and whiffs of white flower and lemon. The terroir reveals in a unique smokiness and spiciness well balanced by a refreshing mouth-watering finish.

From the same Winery :

- Alsace Riesling 2012*
- Alsace Pinot Gris 2012*
- Alsace Gewurztraminer 2012*
- Alsace Riesling Grand Cru "Kirchberg de Barr" 2012*

