



## DOMAINE VINCENT STOEFFLER

### ALSACE PINOT GRIS SELECTION GRAINS NOBLES 2018



Farmed organically since 1999 and **Certified organic by Ecocert since 2002**, the 37 acres of Vincent Stoeffler are located mostly in Barr, where the cellar is based, but also includes some of the best "terroirs" of The Bas-Rhin with the two Grand Crus Kirchberg in Barr and Schoenenbourg in Riquewhir.

In the cellar Vincent is renowned for his patience and focus on the Terroir expression. After a precise hand harvest at optimum maturity, he practices slow fermentations in order to respect the fruit and uses large old French oak vats to open up the wine through long and controlled oxygenation.

"Sélection de Grains Nobles" (SGN) is a strictly regulated classification for Alsace wine that can be added, since 1984, to the designation Alsace or Alsace Grand Cru on the labels. Considered as "Grands Vins Liqueureux" they are made from consecutive sorting of berries touched by "Noble Rot" or Botrytis. By law SGN can only be released after 18 months ageing minimum, no chaptalization is allowed, and the berry must reach a minimum level of sugar at harvest of 306.30 g/l for Pinot Gris (18.20% alcohol potential).

#### TERROIR

Lieu-dit Muhlfurst. Clay and Marl mix with small stone of quartz and decomposed sandstone over a bedrock of Muschelkalk (Shell-bearing limestone). Hillside vineyards with eastern exposure.

#### VARIETAL

100 % Pinot Gris – 30 years-old vines

#### CULTURE/HARVEST

All the soils are ploughed. 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 (Biodynamic practices). Manual harvesting in mid-October of 2018 with a great proportion of Noble Rot. Small yield of 25hl/ha. 20.50% of potential alcohol at harvest. *Certified organic by Ecocert since 2002*

#### VINIFICATION

Slow pneumatic pressing of the whole clusters. Long fermentation with natural yeast. Maturation on fine lees in 80 years old wooden French oak vats for 10 months.

#### TASTING NOTES

Intense and complex this wine displays aromas of Mirabelle plum, apricot and prune. Toasted almond nicely blended with honeyed and smoky scents. Long persistence with flavors of pear and baked peach. The sweetness and power are perfectly balanced by a bright acidity that clean the pallet after each sip.

**500ml – 126gr of RS**

