



DOMAINE VINCENT STOEFFLER ALSACE PINOT BLANC 2023



Certified organic by Ecocert since 2002, the 37 acres of Vincent Stoeffler are located in the best "terroirs" of The Bas-Rhin and includes the two Grand Crus Kirchberg in Barr and Schoenenbourg in Riquewhir.

Vincent knows that what makes the greatest wines depend of the grapes' quality. In the vineyard he uses no pesticides nor herbicides, favor low yielding and harvest exclusively by hand at optimum ripeness. In the cellar he chooses hands-off winemaking, uses native yeasts, practice long pressing in order to preserve the integrity of the fruit, slow fermentations and uses large old French oak vats for patient ageing on fine lies.

Riesling originates on the banks of the Rhine River, natural border between Alsace and Germany. Most of Alsatian Rieslings are known to be entirely dry, which differentiate them from their close neighbor who favors residual sugar.

SOIL TYPE _____

Hillsides of Clay and Marl - power and finesse

VARIETAL _____

100 % Pinot Blanc - 30 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 (Biodynamic practices). Harvest is made exclusively by hand at optimum maturity. Grapes are sorted twice, one time in the vines and the other time on a sorting table in the cellar.

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. Frequent manual racking "Bâtonnage" to keep the lees in suspension.

TASTING NOTES _____

Display a wonderfully crisp and fresh character. Citrus-laced white flowers with hints of peach and candied lime. The finish is bright and juicy with a hint of salinity revealing the singular Terroir of Barr.

Rated 1 on a scale of 5 for residual sugar. 1 = Driest / 5 = sweetest

From the same winery:

- Crémant d'Alsace blanc de blancs*
- Alsace Riesling*
- Alsace Gd Cru Kirchberg de Barr Riesling*
- Alsace Pinot Noir*

