



# DOMAINE VINCENT STOEFFLER

## ALSACE GRAND CRU KIRCHBERG DE BARR RIESLING 2019



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 Riquewihir.

In the cellar Vincent is renown for its 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 use large old French oak vats to open up the wine through long and controlled oxygenation.

The *Kirchberg de Barr* is one of the 51 only Grand Cru of Alsace. In Alsacian, the word *Kirche* means Church, when *Berg* means hillside. Kirchberg could translate by "The hill of the Church". Stricter regulations control the production of the Grand Cru in term of yields or alcohol potential but what make them the flagship of Alsace is their distinct and remarkable micro-climates.

### TERROIR

Limestone and Marl from the Muschelkalk (Shell-bearing limestone). Steep south/south-east oriented hillside (a 30° gradient). Low annual pluviometry of 28 inches - equivalent to the further South City of Toulon in Provence). Protected from the western winds by the Vosges Mountain and from the northern winds by an umbrella pine forest (Mediterranean vegetation).

### VARIETAL

100 % Riesling – 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 harvest at a maturity of 13.5%. Small yield of 35hl/ha. 25% of noble rot. *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. Frequent manual racking "Bâtonnage" to keep the lees in suspension.

### TASTING NOTES

Very intense spicy flavors of cloves, balsamic and menthol, elegantly balanced with ripe fruit notes of tangerine and pineapple. After a lively "attaque" this wine express an intense minerality and a surprising salinity that transcend the variety. *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 Pinot Blanc*
- Alsace Riesling*
- Alsace Pinot Noir*