



DOMAINE VINCENT STOEFFLER

ALSACE GEWURZTRAMINER VENDANGES TARDIVES 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.

"Vendanges Tardives" (VT) 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. Made from late harvested grapes at overmaturity. By law VT 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 235.60 g/l for Gewurztraminer (14% alcohol potential).

TERROIR _____

Clay, limestone and Marl from the Muschelkalk (Shell-bearing limestone). Deep and well-drained soil. Hillside vineyard with a south-east exposure. 50% of this wine comes from the Kirchberg de Barr one of the only 51 Grand Cru of Alsace and one of the only 2 Grand Cru for Pinot Noir.

VARIETAL _____

100 % Gewurztraminer – 40 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 30hl/ha. *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 spicy aromas of cloves, pepper and coriander with subtle notes of ginger. With aeration, fragrance of bergamot orange blend itself with apricot, yellow peach and guava. Perfect balance between creaminess and acidity. Cinnamon, nutmeg and baked fruit flavors delivers an intense yet fresh finish. **750ml – 82gr of RS**

