

Domaine Remy Gresser Brandhof Pinot Gris

COUNTRY

France

REGION

Alsace

GRAPE

100% Pinot Gris

VINTAGE

2019

ABOUT THE DOMAINE

The Gresser family has been in Andlau, a village halfway between Strasbourg and Colmar, since the 14th century. Their winemaking tradition dates back to 1520 when Thiébaud Gresser began farming the vines on slopes at the foot of the Mont Sainte Odile, a terroir rich in schist which is perhaps the most complex and varied geology of all 119 wine villages of Alsace. The ten-hectare estate is now run by Rémy Gresser, whose philosophy is focused on a love of the land. Using organic and biodynamic methods, Remy creates wines whose style combines elegance and aromatic richness. Each wine has its own unique personality reflecting Rémy's respect of the terroir's history, culture and environment.

WINEMAKING

The grapes are coming from a terroir situated in the neighbouring municipality of Eichhoffen, a large plateau between Andlau and the village of Epfig. On the surface, the soil is a mixture of gravel with quartz, and at a depth of 1.50 meters, a layer of compact clay that is impermeable and inhospitable for roots. Harvest by hand. Pneumatic pressing. Cold-must-settling for 36 hours. Fermentation with natural yeasts, no systematic fermentation temperature control, prevent overheating (over 23°C). No aging. The 2019 vintage was marked by ideal growing conditions and high-quality grapes. The summer was warm and dry, which allowed the grapes to ripen slowly and evenly. This resulted in wines with excellent balance and complexity. The average age of the vines are 40 years old. Organic viticulture practices.

TASTING NOTES

On the nose, the wine shows aromas of dried fruits and a hint of smokiness with forest-like scents (acacias, honey), a bit spicy. On the palate, it feels rich and full-bodied but not heavy, balanced by a nice mineral taste at the end.



TECHNICAL NOTES

Alcohol by volume
13.5%

Vegan