



**TOP
SELECTION**
EST. 2000

Domaine Remy Gresser Kritt Gewurztraminer

COUNTRY

France

REGION

Alsace

GRAPE

100% Gewurztraminer

VINTAGE

2022

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). Matured on fine lees in oak barrels. The 2021 vintage was an exceptional vintage. An extraordinary year from every point of view, and one full of surprises! And an atypical and unpredictable year weather-wise, which left its mark and put the Alsatian winegrowers to the test. The average age of the vines are 40 years old. Organic viticulture practices.

TASTING NOTES

A fresh, delicate and perfumed Gewurztraminer displaying the nervy rose petal perfume, spice and delicate elegance typical of fruit grown in this vineyard.



TECHNICAL NOTES

Alcohol by volume
14%

Vegan