

Riesling Grand Cru Sommerberg 2018

VARIETY & TERROIR

100% Riesling on Turkcheim granite

VINEYARD AGE & YIELD

50+ year old vines & 45 hl/ha

FARMING PRACTICES

Traditional

VINIFICATION & AGING

Long and soft pressed. Cold settled before native fermentation in old foudres & aged on the fine lees

TOTAL ACIDITY & RESIDUAL SUGAR

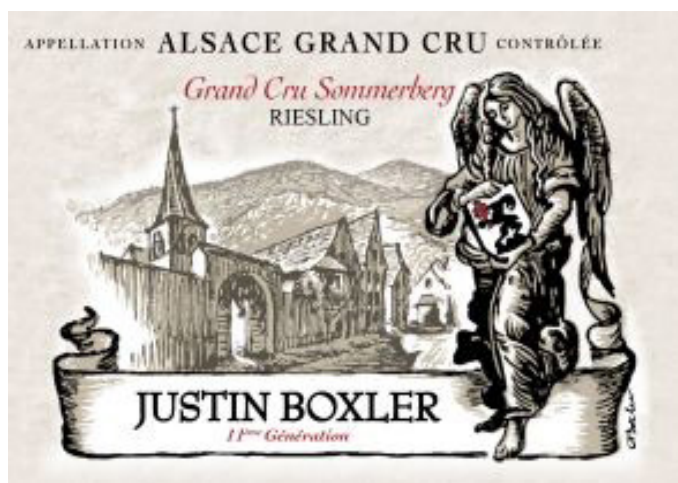
3.73 g/L & 6.39 g/L

ALCOHOL

14,09 %

PRODUCTION

211 cases



The Sommerberg Grand Cru, is a slope vineyard at 45° incline, on a terroir composed of Turkcheim granite with two type of mica, Brand and Steinglitz. This bottling is from two parcels in Sommerberg, the “Mittelberg”, planted in 1970 and the “Schorr” planted in 1990. Harvested by hand, the grapes are gently pressed for 6 hours to preserve their aromas. The vinification is done by gravity and matured on fine lees in century old foudres before being bottled in the summer.

Blessed with holdings in the Grand Crus Sommerberg, Brand and Wineck-Schlossberg, along with lieu-dit Pfoeller and other choice parcels in Niedermorschwihr. Vinification is done in century-old wooden foudres, and Florent and Charlotte seek a drier, more old-school style (recalling Léonard Humbrecht or Théo Faller in the 1970s) but still deeply-flavored, tightly-wound and indicative of serious time spent in the vines.