

Riesling Lieu-Dit Pfoeller 2020

VARIETY & TERROIR

100% Riesling on Marnes and Limestone

VINEYARD AGE & YIELD

50+ year old vines & 31 hl/ha

FARMING PRACTICES

Certified organic

VINIFICATION & AGING

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

TOTAL ACIDITY & RESIDUAL SUGAR

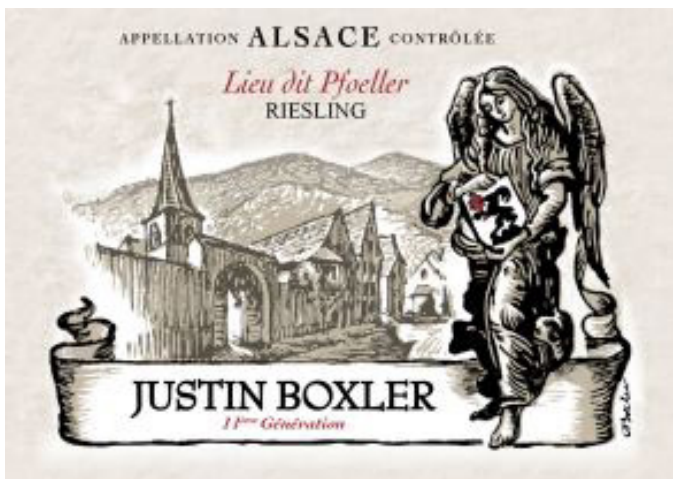
4.75 g/L & 7.27 g/L

ALCOHOL

14,44 %

PRODUCTION

332 cases



The Pfoeller vineyard, a classified lieu-dit, is located on a fault zone with clay-limestone soil composed of “Muschelkalk”, the same as Clos-Sainte-Hune in the west and “Bajocien”, like Clos-Windsbuhl in the east. Harvested from several parcels, the “Erdhauser” planted in 1976 and the “Redhauser” planted in 1992 are the oldest. Soils from the Bajocian era are heavier and make for more horizontal and ample acidities.

“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.