

Domaine Remy Gresser Kastelberg Grand Cru Riesling

COUNTRY	REGION	GRAPE	VINTAGE
France	Alsace	100% Riesling	2018

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 used to make this wine are coming from the only Schist terroir classified as Grand Cru. 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. Overall, the 2018 vintage in Alsace is considered one of the best in recent years, and the wines are expected to age well. The average age of the vines are 40 years old. Organic viticulture practices.

TASTING NOTES

Fruity nose, marked by the character and purity from the land. On the palate, a straight, vertical structure with great clarity and superb balance between a persistent body and a beautiful character.



TECHNICAL NOTES

Alcohol by volume
13%

Vegan