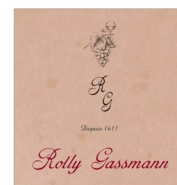


Domaine Rolly Gassmann,
Oberer Weingarten de Rorschwihr Gewurztraminer
Vendanges Tardives 2008
 Alsace, France



PRODUCER

While the winemaking history of the Rolly and Gassmann families in Alsace can be traced back to the 17th century, the Domaine was not established until 1967 when these two families were joined by marriage. Now run by second generation Pierre Gassmann, the domaine boasts 52 hectares in the Haut-Rhin region, 40 of which are in Rorschwihr and 10 in Bergheim. The family is known for their remarkable collection of vintages; they age and store up to five years' worth of stock - around 1.5 million bottles - and only release wines that they feel are ready to drink. This particular vision led Pierre to create an impressive new winery, completed in 2019 and nicknamed 'The Cathedral' by the locals. This six-tier, state-of-the-art construction, built into the hillside, has brought their gravity-fed vinification facilities, cellar and panoramic tasting-room under one roof.

VINEYARDS

Rolly-Gassmann own just over six hectares of the lieu-dit Oberer Weingarten de Rorschwihr. This particular site is known for its ancient bedrock of jurassic limestone over which sits tiny pebbles of silty clay. This combination of soils results in powerful wines with fantastic richness and longevity. The vines lie at 225 to 260 metres above sea level and are planted facing south-east to aid with ripening.

VINTAGE

2008 was a challenging year. Winter was cold and harsh, and budburst and flowering were delayed as a result. May was hot, rescuing the late flowering. June was wet and humid, making meticulous vineyard management essential. September was cool, extending the ripening period, and October was dry and sunny, ideal for harvesting later, as there was very limited threat of rot. The resulting wines have good concentration, balancing high acidity, and potential for longevity.

VINIFICATION

Traditional vinification, with 12 to 15 hours gentle pressing before fermentation using wild yeasts. For this wine, fermentation lasted for around six months, and then it rested on its lees until the June following the harvest, before being bottled 11 months later.

TASTING NOTES

A nose of lychee and mango, with notes of papaya. The palate is smooth and complex with notes of botrytis and honey, structured with an elegant acidity which with age has remained fresh and pure. The residual sugar is expertly balanced with the acidity, giving a wonderfully fresh and balanced wine for its age and development.

Grape Varieties	100% Gewürztraminer
Winemaker	Pierre Gassmann
Closure	Natural Cork
ABV	13%
Residual Sugar	51g/L
Acidity	6.7g/L
Wine pH	3.5
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan