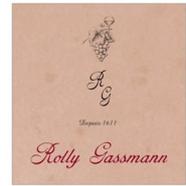


Domaine Rolly Gassmann,
Sylvaner Réserve Millésime 2020
Alsace, France



Grape Varieties	100% Sylvaner
Winemaker	Pierre Gassmann
Closure	Natural Cork
ABV	13.5%
Residual Sugar	18.6g/L
Acidity	4.42g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Carbon Neutral, Sustainable, Vegetarian, Vegan

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

The fruit for Rolly Gassmann's Sylvaner is sourced from a 5.5 hectare vineyard planted on clay, marl and limestone soils, in the commune of Rorschwihr. All 21 different types of limestone known in the world can be found in the soils of this village, and the sub-soil there is similarly diverse. These soils, and the particular climate of the sites, were discovered by the monks who first made wine here over 400 years ago, and today some of their methods are still used; vineyard activity is carried out based on the position of the moon and stars, with grape maturity and picking determined by the ripeness of the pips, as well as the skins. Organic and biodynamic practices are used to manage the vineyards, although the Domaine is not certified.

VINTAGE

The 2020 vintage began with an unusually warm spring, which saw both an early budburst and flowering. The heat followed through developing into an hot, dry summer and drought became a serious issue for some vineyard plots, as the delicate nature of Alsace white grapes means they are particularly sensitive to heat stress. There was enough intermittent rainfall to prevent the vines undergoing vine stress though the high temperatures inevitably sped up the growing season prompting an earlier than usual harvest. Despite the challenges posed by the drought, the grapes harvested were in great condition, with great aromatics and vibrant natural acidity.

VINIFICATION

As the cellar is located 500 metres from the vineyard, the grapes arrived at optimum freshness. Upon arrival, the fruit was immediately pressed by gentle pressing for 8-12 hours. Fermentation took place in stainless-steel tanks, using indigenous yeasts, for approximately four months at controlled temperatures of 16-20° C. The wine was then aged on its fine lees for 11 months before bottling, remaining in the cellar until ready for release.

TASTING NOTES

The wine is a vibrant pale yellow, with delicate white flower and raw almond aromas. On the palate, rich grapey flavours, bolstered by a touch of residual sugar, are balanced by a taut acidity and saline character. Approachable for drinking now, this wine will also keep for another decade or more.