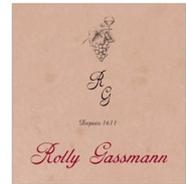


Domaine Rolly Gassmann,
Pinot Gris `Réserve Rolly Gassmann` 2010
Alsace, France



Grape Varieties	100% Pinot Gris
Winemaker	Rolly Gassmann
ABV	13%
Residual Sugar	64.9g/L
Acidity	6.2g/L
Wine pH	3.71
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, 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 Pinot Gris grapes for the 'Réserve Rolly Gassmann' wine are grown in the Pflaenzerreben de Rorschwihr lieu-dit, located at the foot of Hunawehr at an altitude of 200 - 230 metres above sea level. The vineyard sits on sandy clay loam soils with a proportion of oolitic limestone and silicified 'Muschelkalk' rich in ancient fossils lending a marked minerality to the wines.

VINTAGE

2010 was a challenging year, with a harsh winter (up to -20°C was recorded in Colmar, December 2009). Budding was late as a result, around mid-April, and May was initially chilly and wet, but luckily turned warmer, making up for the delayed growing cycle. July brought high temperatures, accelerating ripening and limiting disease risks. The combination of extremes brought a good combination of sugar concentration and high acidity to the grapes. The grapes for this wine were harvested late, on the 10th October 2010, allowing for greater accumulation of sugars and flavour intensity.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed and remained in the press for 10 to 12 hours to maximise extraction of the aromatics from the grape skins. Following this, the must was settled and a long and slow fermentation took place with indigenous yeasts. Following fermentation, the Rolly Gassmann wine was aged on fine lees for around 5 months in large used oak tonneaux ranging from 25 to 100 hectolitres in size and some of which are over 200 years old. Once the wine had stabilised naturally, it was bottled the autumn of the year following the harvest.

TASTING NOTES

A rich yet elegant Pinot Gris which perfectly balances sweetness and acidity. Brimming with aromas of tropical fruits and citrus peel, a marked minerality gives texture to the palate and lingers on the finish.