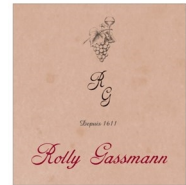


Domaine Rolly Gassmann,
Kappelweg de Rorschwihr Gewurztraminer 2021
Alsace, France



Grape Varieties	100% Gewurztraminer
Winemaker	Pierre Gassmann
Closure	Natural Cork
ABV	12.5%
Residual Sugar	35g/L
Bottle Sizes	75cl
Notes	Practising Biodynamic, Practising Organic

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 have 5.67 hectares of the lieu-dit Kappelweg de Rorschwihr. Located at 220 to 235 metres above sea level, the vines sit on ancient blue-grey marl limestone soil which lends the wines vibrant acidity and intense concentration. The vineyards are managed following organic and biodynamic principles but are not certified.

VINTAGE

The 2021 vintage was cooler than average within Alsace and produced wines defined by great freshness. The spring and early summer started with cool temperatures, consequently slowing vine development. Rain and persistent humidity meant that careful canopy management was required in the vineyards throughout the growing season. Harvest took place in late September, resulting in a wine much richer in style, with the ability to age.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed and remained in the press for 12 to 15 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, it was aged on fine lees for around 11 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 wines stabilised naturally, they were bottled the autumn of the year following the harvest.

TASTING NOTES

A rich yet elegant Gewurztraminer brimming with aromas of white flowers, acacia blossom and subtle hints of spice. Full bodied on the palate with a vibrant acidity balancing the sweetness and carrying the complex flavours onto the lingering finish.