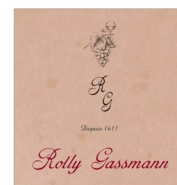


Domaine Rolly Gassmann,
Gewurztraminer 2019
Alsace, France



Grape Varieties	100% Gewürztraminer
Winemaker	Pierre Gassmann
Closure	Natural Cork
ABV	13.5%
Residual Sugar	34.6g/L
Acidity	3.38g/L
Wine pH	3.76
Bottle Sizes	75cl

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 grapes for this wine come from parcels 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 they are not certified.

VINTAGE

The 2019 vintage began with a mild winter, which prompted an early start for the vines. A cool April and frosts in May slowed down growth slightly. Flowering was long and irregular in mid-June, resulting in vine-growth being three weeks behind the 2018 season. The weather improved in June, putting the season back on track. Conditions became very hot and dry by the end of July, but much-welcomed rainfall in August enabled the grapes to ripen evenly and be in perfect health over the remainder of the summer. Domaine Rolly Gassmann picks later than many other producers in Alsace, resulting in wines that are richer in style and with the ability to age.

VINIFICATION

Traditional vinification, with 10 to 12 hours gentle pressing before fermentation using wild yeasts. For this wine, fermentation lasted for five months before spending around two months on lees up until the April following the harvest. It was then aged until bottling the next autumn.

TASTING NOTES

Clear and bright with yellow hints. A very expressive Gewurztraminer, with notes of jasmine and exotic fruits, leading to a complex and rich palate, lifted by a fresh saline finish.