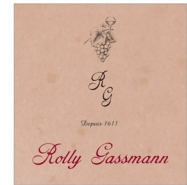


Domaine Rolly Gassmann,
Kappelweg de Rorschwihr Riesling 2019
Alsace, France



Grape Varieties	100% Riesling
Winemaker	Pierre Gassmann
Closure	Natural Cork
ABV	12.5%
Residual Sugar	45g/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, a Grand Cru site in all but name. 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 farmed following organic and biodynamic principles but 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

Upon arrival at the winery, the grapes are gently pressed and remain in the press for 12 to 15 hours to maximise extraction of the aromatics from the grape skins. Following this, the must is settled and a long and slow fermentation takes place with indigenous yeasts. Following fermentation, the Rolly Gassmann lieu-dit wines are 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 have stabilised naturally, they are bottled the autumn of the year following the harvest.

TASTING NOTES

This Riesling displays a powerful character with layers of ripe stone fruit and underlying citrus notes, balanced by a racy acidity culminating in a long finish.