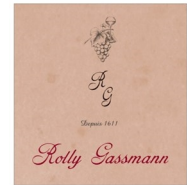


Domaine Rolly Gassmann,  
**Brandhurst de Bergheim Pinot Gris 2020**  
Alsace, France



Grape Varieties	<b>100% Pinot Gris</b>
Winemaker	<b>Pierre Gassmann</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>54g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Biodynamic, Practising Organic</b>

## 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

Domaine Rolly-Gassmann owns 2.47 hectares of vineyards in Bergheim which sit on Jurassic limestone and blue marl soils with a high magnesium content. These ancient soils help to produce rich and elegant wines. The lieu-dit Brandhurst de Bergheim is located at 240 to 300 metres above sea level on south-east facing slopes, which aid ripening. Organic and biodynamic practices are followed in 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 a 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

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 wine has a generous character of ripe apricot, pear and golden raisins with a rich mid-palate and a long, lingering finish.