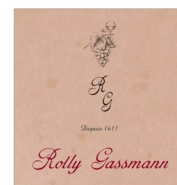


Domaine Rolly Gassmann,
**Riesling de Rorschwihr `Cuvée Yves` Vendanges Tardives
2020**
Alsace, France



Grape Varieties	100% Riesling
Winemaker	Pierre Gassmann
Closure	Natural Cork
ABV	12%
Residual Sugar	55g/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

The grapes for this wine come from parcels planted on clay, marl and oolitic 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. Organic and biodynamic practices are followed in the vineyards, although they are 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 an 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. The grapes for the Vendanges Tardives wines were harvested around mid-October with around 40 - 60% botrytised berries.

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

Expressive on the nose, with ripe yellow fruits, floral and citrus notes. The ripe fruit notes meld with pastry, candied orange, honey and botrytis notes. The palate is smooth and complex with ripe apricot, hazelnut and Mirabelle plums, all lifted by delicate but incisive acidity.