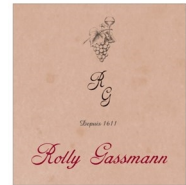


Domaine Rolly Gassmann,
Oberer Weingarten de Rorschwihr Gewurztraminer
Vendanges Tardives 2015
Alsace, France



Grape Varieties	100% Gewürztraminer
Winemaker	Pierre Gassmann
Closure	Natural Cork
ABV	13%
Residual Sugar	80g/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 own just over six hectares of the lieu-dit Oberer Weingarten de Rorschwihr. This particular site is known for its ancient bedrock of jurassic limestone over which sits tiny pebbles of silty clay. This combination of soils results in powerful wines with fantastic richness and longevity. The vines lie at 225 to 260 metres above sea level and are planted facing south-east to aid with ripening.

VINTAGE

2015 was an excellent vintage in Alsace. Conditions were warm and dry throughout June and July, resulting in wines with slightly lower acid levels than usual, and smaller yields for the third year in a row. Harvest for the Vendanges Tardives wines began around mid October with around 40 - 60% of 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

A nose of lychee and mango, with notes of papaya. The palate is smooth and complex with notes of botrytis and honey, structured with an elegant acidity which with age has remained fresh and pure. The residual sugar is expertly balanced with the acidity, giving a wonderfully fresh and balanced wine for its age and development.