

ALSACE ROCKS

**EXPLORE THE THREE PINOTS OF ALSACE:
BLANC, GRIS, NOIR**

APRIL 19, 2023

WOODS HILL PIER 4



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WHY ALSACE ROCKS

Alsace is arguably the most geologically diverse region in the world—but that is just one of the many reasons why this northeastern French region “rocks.” With high-quality wines in a range of styles that over-deliver, produced by passionate winemaking families that span generations, Alsace offers nuance that is unprecedented in other wine regions.

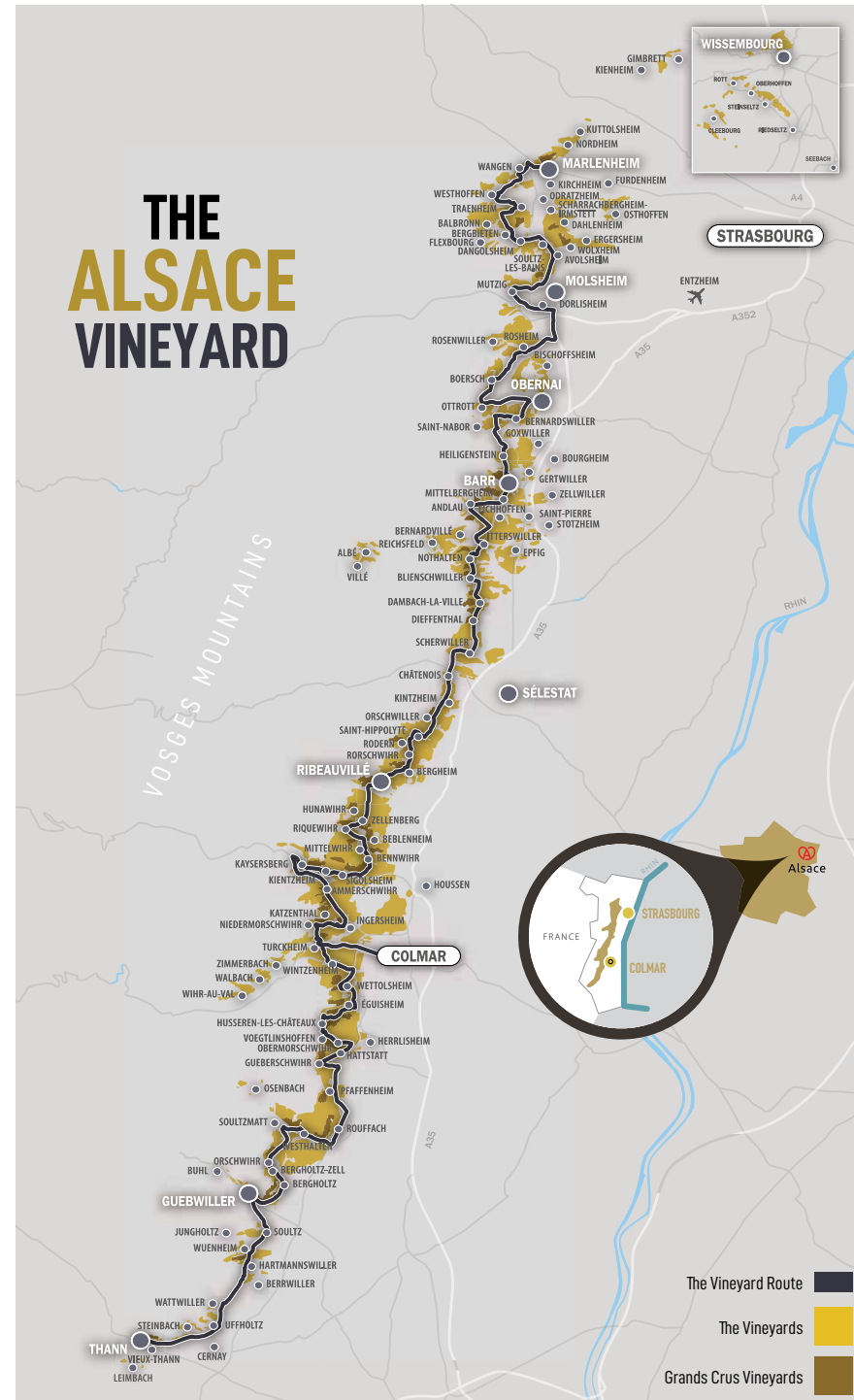
ROCKIN’ PRODUCERS: Each Alsace winemaker has their own style, speciality and personality, but all share a single mission: produce high quality wines that express the grape and the terroir, respecting and preserving the land for future generations.

ROCKIN’ VARIETIES: A region primarily known for its world-class white wines, Alsace grows seven main varieties to produce wines that range from light-bodied and fresh to full-bodied and bold; this means that there’s an Alsace wine for virtually every cuisine and every occasion.

ROCKIN’ APPELLATIONS: Unlike other regions in France, Alsace labels by variety in addition to place. There are 53 appellations in the region: AOC Alsace for easy-drinking and well-priced still wines; Crémant d’Alsace for lively, elegant bubbles for any occasion, made in the traditional method; and 51 distinct Grand Cru sites, which pack more concentration and complexity into their bottlings.

ROCKIN’ TERROIRS: The variety of soil types means that producers have the ability to get their hands dirty and match the seven main varieties to the best terroir, creating combinations that are truly unique and specific to an individual vineyard plot.

ROCKIN’ ADAPTABILITY: The ability to be incredibly specific with the soil types and desire to create wines that—at their basic level—are enjoyable, expressive of their variety and delicious with food enables Alsace to be both a “one-size-fits-all” and a “one-of-a-kind” wine region. These factors make the region an ideal option for both new and seasoned wine lovers.



ALSACE AT-A-GLANCE

THE REGION

LOCATION

Northeastern corner of France, right next to Germany and above Switzerland.

VINEYARDS

38,373 acres of vines along 75 miles. Alsace is one of the top three greenest wine-producing areas in France, with 35% of the vineyard area certified organic or in conversion. Alsace producers were also pioneers in biodynamics with the first vineyard certified in 1969. Currently, Alsace counts around 100 certified biodynamic wine estates.

WINE ROUTE

Oldest established wine route in the world, nearing its 70th anniversary. It is 105 miles long and 9 miles wide.

TERROIR

13 different and very distinct types of soil from volcanic to limestone to clay, the most diverse terroir in France.

PRODUCTION

In 2022, 121.5 million bottles were produced.

WEATHER

Protected by the Vosges Mountains, Alsace is the second driest region in France with around 20 inches of rain per year. Alsace also experiences a lot of sunshine with 1,800 hours annually (in Colmar). Warm days and cool nights allow for slow ripening, which produces complex, aromatic and balanced wines.

THE WINES

STILL WINES

Aromatic, unoaked, dry, complex, balanced, high quality and very food-friendly. 90% of the wines are white. 7 main grape varieties (in order of vineyard plantings): Pinot Blanc (22%), Riesling (22%), Gewurztraminer (20%), Pinot Gris (17%), Pinot Noir (12%), Sylvaner (5%) and Muscat d'Alsace (2%).

SPARKLING WINES

Crémant d'Alsace makes up 28% of production and is made in the traditional method from Pinot Blanc, Pinot Gris, Riesling, Auxerrois, Pinot Noir (all Crémant d'Alsace Rosés are 100% Pinot Noir) and Chardonnay (only for Crémant production).

SWEET WINES

Vendanges Tardives (VT): Late harvest wines made from Gewurztraminer, Riesling, Pinot Gris or Muscat d'Alsace. Grapes must be hand-picked and are often botrytized. Sélection de Grains Nobles (SGN): Same varieties but with multiple rounds of selective, hand-harvesting and all botrytized grapes.

APPELLATION SYSTEM

AOC Alsace is 68.8% of production, Crémant d'Alsace is 27.7% and AOC Grand Cru is 3.5% (predominately Riesling, Gewurztraminer, Pinot Gris and Muscat d'Alsace).

Granite

Limestone

Marl-Limestone

Clay-Marl



Alsace Soils



Marl-Limestone Sandstone

Sandstone

Volcanic

Schist

The geology of Alsace is a veritable mosaic of 13 different soils, including granite, limestone, schist and sandstone, more than any other wine region in France.

Fifty million years ago, both the Vosges and the Black Forest (in Germany) were a single massif, and when it collapsed, the Rhine plain was formed. Alsace's vineyards are situated at an altitude of 650-1,300 feet—along the fault line between the remaining massif of the Vosges and the plain—and benefit from the vast array of soil types created by the collapsed ancient upper layers.

A selection of soil profiles:

GRANITE: Wines tend to be aromatic with fine acidity and often open up quickly.

LIMESTONE: Wines acquire depth, balance and delicacy and have great aging potential.

MARL-LIMESTONE-SANDSTONE: Wines have powerful structure with richness and great aging potential.

SANDSTONE-CLAY: Wines show power but also elegance with a good balance of acidity and ripeness.

VOLCANIC: Wines often have fuller body and smoky or briny notes.

Crémant d'Alsace

France's favorite and best-selling bubbly after Champagne, this lively, crisp and food-friendly sparkling wine earned AOC status in 1976. Today, Crémant d'Alsace represents 28% of all Alsace wine production and more than half of all French crémant. Always made in the traditional method, a minimum of 9 months of aging on the lees and one year of cellaring in bottle is required.

Pinot Blanc, Auxerrois, Pinot Gris, Riesling, and Chardonnay grapes are permitted for brut styles. (Chardonnay is only permitted for Crémant production, not AOC Alsace still wines.) In the case of Crémant d'Alsace Rosé, the law requires it to be 100% Pinot Noir. Additionally, some brut nature and vintage Crémant d'Alsace is produced. Other less-common styles include: Crémant d'Alsace Blanc de Blancs, typically made with 100% Chardonnay but other white varieties are allowed, and Crémant d'Alsace Blanc de Noirs from 100% Pinot Noir.



ALBERT MANN

CRÉMANT D'ALSACE BRUT 2020

Grapes: 70% Pinot Blanc, 15% Auxerrois, 15% Riesling; 30 yr old vines

Soils: Clay-limestone and sand and gravel

Alcohol: 12.0%

Dosage: 3 g/L

Vinification & Aging: Hand-harvested

Sustainability: Biodynamic since 1997 & Certified Biodivin

SRP: \$32

Importer/Distributor: Weygandt-Metzler Importing, Ltd

About the Winery: The Barthelmé brothers, Maurice and Jacky, were awarded Winemakers of the Year 2012, by Revue de Vin de France. Given a three-star rating in The Classement by Revue du Vin de France, Domaine Albert Mann is now heralded the world over. From their tradition wines, through all their expressive Grand Crus, to their “Burgundian” Grand Cru Pinot Noirs, they portray their unique style consistently: beautiful delineation of flavors, precise textures, never heavy, clumsy or out of balance. Using organic methods, their Domaine is guided by biodynamic practices.

www.albertmann.com

@domainealbertmann

BARMES-BUECHER

CRÉMANT D'ALSACE BRUT NATURE 2020

Grapes: 64% Pinot Gris, 25% Auxerrois, 11% Chardonnay

Soils: Clay-limestone hillsides, sandy loamy plains

Alcohol: 13%

Residual Sugar: < 0.5g/L

Total Acidity: 3.12 g/L

Vinification & Aging: Hand-picked grapes with the maturity for a still wine. Fermentation in stainless-steel tanks stopped with cold temperature at 24 g/L sugar. Second fermentation in bottle with the sugar of the grapes, no dosage.

Sustainability: Biodynamic & Certified Biodyvin

SRP: \$29

Importer/Distributor: Vineyard Road

About the Winery: In the heart of Alsace, near Colmar and Eguisheim, Barmès-Buecher, was founded in 1985 by Geneviève Barmès (née Buecher) and her husband, François Barmès. They combined the holdings of their families, vineyard owners in the region since the 17th century. Today, the next generation, Sophie, and Maxime work the land with bespoke practices to each parcel in a quest to create a true and honest reflection of the terroir. They prefer to use manual growing practices and to limit mechanical work in the vineyards by using lightweight machinery to reduce the effects of soil compaction. Each bottle bears the stamp of its climat, in keeping with generations of family tradition.

www.barmes-buecher.com

@barmes_buecher

LUCIEN ALBRECHT CRÉMANT D'ALSACE BRUT NV

Grapes: Auxerrois, Pinot Gris & Pinot Blanc

Soils: Marl, limestone, sandstone

Alcohol: 12.0%

Residual Sugar: 10.18 g/L

Total Acidity: 3.68 g/L

Vinification & Aging: Hand harvested grapes under 6-8 weeks of fermentation in stainless steel tanks at 61°F - 68°F. After second fermentation in the bottle, aging on lees 18 months minimum.

Sustainability: Agri-Confiance certification since 2012.

SRP: \$24

Importer/Distributor: Foley Family Wines

About the Winery: Lucien Albrecht is among the pioneers of Alsace viticulture with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small village with an ideal location for vineyards. Since then, eight generations have carried on a tradition of innovation and sustainable winemaking, inspired by the rich and varied terroir. Fresh, elegant, and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in the region.

www.lucien-albrecht.com

@lucienalbrecht

MÉLANIE PFISTER CRÉMANT D'ALSACE BREIT EXTRA BRUT 2018

Importer: Vintage '59/ Ruby Wines

Grapes: 50% Chardonnay, 25% Pinot Blanc, 25% Auxerrois

Soils: Limestone chalk

Alcohol: 12.5%

Dosage: 3-4 g/L

Vinification & Aging: Hand harvested and fermented with indigenous yeasts in stainless steel. Aged for a minimum of 24 months (up to 36 months) with 3-4 degorgements.

Sustainability: Organic, Ecocert, Fair'n green, HVE

SRP: \$33

About the Winery: Founded in 1780 and family-owned for 8 generations, the domaine is located in Dahlenheim, in northern Alsace, surrounded by rolling calcareous hills. Wines are marked by purity of fruit, elegance and character.

www.melaniepfister.fr

@vinsmelaniepfister

WILLM **CRÉMANT D'ALSACE BLANC DE NOIRS BRUT NV**

Grapes: 100% Pinot Noir

Soils: Marl, limestone, sandstone

Alcohol: 12.0%

Residual Sugar: 7.6 g/L

Total Acidity: 4.15 g/L

Vinification & Aging: Hand-harvested grapes undergo 6-8 weeks of controlled fermentation in stainless steel tanks at 61°F-68°F. After second fermentation in the bottle, aging on lees for 18 months minimum.

SRP: \$19

Importer/Distributor: Monsieur Touton Selection

About the Winery: In 1896, the Willm family founded the winery in Barr, at the foot of the Grand Cru Kirchberg de Barr vineyard. The family also owns the famed Clos Gaensbroennel lieu-dit, a vineyard known for producing high-quality Gewurztraminer wines. With these exceptional sites, Maison Willm has always focused on revealing the best of its terroirs. Thanks to Emile Willm's pioneering spirit in the early 20th century, the estate's wines were the first from Alsace to be exported to the US in the 1930s after prohibition.

www.alsace-willm.com

JEAN-BAPTISTE ADAM **CRÉMANT D'ALSACE BRUT ROSÉ NV**

Grapes: 100% Pinot Noir

Soils: Granite

Alcohol: 12%

Residual Sugar: 7 g/L

Total Acidity: 4.64 g/L

Vinification & Aging: Hand-harvested, fermentation using indigenous yeasts, with longer pressing of whole grapes for greater color extraction in pneumatic press tanks. 15-hour maceration in the press, static settling at 50°F for 12 hours, fermentation in 100-year-old casks for 6 months, with 15 months aging on the lees in bottle.

SRP: \$30

Importer/Distributor: The Sorting Table

About the Winery: The winery is one of the oldest producers in Alsace. The family has been engraving their history in the walls of the estate established in 1614 in Ammerschwihr and Laure Adam is the 15th generation. Vineyards are organic and biodynamic since 2003, Jean-Baptiste Adam offers a wide range of wines which represent the pure varietal and terroir expression.

www.jb-adam.com

[@jeanbaptisteadamdomaine](https://www.instagram.com/jeanbaptisteadamdomaine)

PIERRE SPARR

CRÉMANT D'ALSACE BRUT ROSÉ

Grapes: 100% Pinot Noir

Soils: Granite, limestone, gneiss, chalky-clay

Alcohol: 12.5%

Residual Sugar: 13 g/L

Total Acidity: 7.5 g/L

Vinification & Aging: Whole-cluster pressing; first fermentation occurs in temperature controlled, stainless-steel vats, transforming the must into still wine. Six months later, wines from hillsides and valley floor are blended to achieve the distinctive flavor profile of the rosé. Blended wine is then bottled with a specific yeast added to launch the second fermentation in bottle. The wine rests on lees a minimum of 18 months prior to disgorgement. Finally, the dosage is added to provide the particular brut style of this sparkling wine.

Sustainability: HVE Level 3 Certification

SRP: \$22

Importer: Wilson Daniels

About the Winery: The Alsace region of France is known throughout the world for its expressive white wines. In the heart of Alsace's finest district, the Haut-Rhin, Pierre Sparr follows a tradition of winemaking that began in 1680. Today that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail, and its uncompromising quest for excellence in every bottle bearing the Pierre Sparr name. The grapes are farmed sustainably and viticultural practices are customized by parcel. All vineyards are dry-farmed and hand-harvested. Minimal intervention in the winery preserves the characteristics of the land; gentle whole cluster pressing followed by slow, cool fermentation. Pierre Sparr wines are a pure expression of Alsace — aromatic, fruity, elegant, clean and vibrant.

www.vins-sparr.com/en

@maison_pierre_sparr_succ

NOTES

Pinot Blanc

Alsace Pinot Blanc is used to produce both still white wine as well as the region's sparkling wine, Crémant d'Alsace. The grape accounts for 22% of vineyard plantings. As a still wine, Alsace Pinot Blanc is generally light, crisp and refreshing — and less intensely aromatic than other Alsace grapes like Riesling and Gewurztraminer. It typically undergoes some aging in old oak casks. It pairs well with grilled fish, salads, and mild cheeses.



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BARMES-BUECHER
PINOT BLANC ROSENBERG 2021

Grapes: 100% Pinot Blanc

Soils: Sandy clay and limestone

Alcohol: 13.5%

Residual Sugar: 1.8 g/L

Total Acidity: 5.60 g/L

Vinification & Aging: Hand-picked. Indigenous yeast. 10-month aging in foudres on the lees.

Sustainability: Biodynamic & Certified Biodyvin

SRP: \$32

Importer/Distributor: Vineyard Road

About the Winery: In the heart of Alsace, near Colmar and Eguisheim, Barmès-Buecher, was founded in 1985 by Geneviève Barmès (née Buecher) and her husband, François Barmès. They combined the holdings of their families, vineyard owners in the region since the 17th century. Today, the next generation, Sophie, and Maxime work the land with bespoke practices to each parcel in a quest to create a true and honest reflection of the terroir. They prefer to use manual growing practices and to limit mechanical work in the vineyards by using lightweight machinery to reduce the effects of soil compaction. Each bottle bears the stamp of its climat, in keeping with generations of family tradition.

www.barmes-buecher.com

@barmes_buecher

CHARLES FREY
PINOT BLANC RAYON DE LUNE 2020

Grapes: 100% Pinot Blanc

Soils: Granite, clay

Alcohol: 11.5%

Residual Sugar: 3.21 g/L

Total Acidity: 4.95 g/L

Vinification & Aging: Slow, temperature-controlled fermentation and 6 months' aging on the fine lees in stainless steel tanks.

Sustainability: Organic and biodynamic

SRP: \$19

Importer: Ansonia Wines

About the Winery: Family-owned winery, biodynamic for the past 25 years, known particularly for Pinot Noir, Crémant d'Alsace and Riesling

www.charles-frey.fr/en

@alsace_charles_frey

FAMILLE HUGEL

PINOT BLANC CUVÉE LES AMOURS 2020

Grapes: 100% Pinot Blanc

Soils: Limestone and clay

Alcohol: 12.9 ABV

Residual Sugar: 0.6 g/L

Total Acidity: 5.74 g/L

Vinification & Aging: Hand-harvested grapes are fermented using indigenous yeast in temperature-controlled barrels or vats (at 64°-75°F). The wine is racked once, before natural clarification during the course of the winter. The following spring, the wine is lightly filtered before bottling, and bottles are aged in our cellars until release.

SRP: \$25

Importer/Distributor: Frederick Wildman & Sons

About the Winery: For over 370 years and with 13 generations, the Hugel family has unrivaled experience and knowledge of Alsace vineyards and winemaking. Known today for their passion and modern outlook, the dynamic Hugel family, located in the picture-postcard fortified village of Riquewihr, has earned a worldwide reputation for their wines. Emblematic of their ability to combine tradition and innovation, the family has recently introduced new wines and bold, more inclusive labeling to call greater attention to the entire Hugel family and their unique vineyard holdings.

www.hugel.com

@famillehugel

LUCIEN ALBRECHT

PINOT BLANC RESERVE 2021

Grapes: 100% Pinot Blanc

Alcohol: 13.2%

Residual Sugar: 3.44 g/L

Total Acidity: 3.2 g/L

Vinification & Aging: Hand-harvested grapes are fermented in stainless-steel tanks over three weeks at 61°F finishing at 65°F then aged for 9 months on the fine lees.

Sustainability: Agri-Confiance certification since 2012.

SRP: \$16

Importer/Distributor: Foley Family Wines

About the Winery: Lucien Albrecht is among the pioneers of Alsace viticulture with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small village with an ideal location for vineyards. Since then, eight generations have carried on a tradition of innovation and sustainable winemaking, inspired by the rich and varied terroir. Fresh, elegant, and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in the region.

www.lucien-albrecht.com

@lucienalbrecht

MÉLANIE PFISTER

PINOT BLANC PAAR 2020

Grapes: 55% Pinot Blanc, 45% Pinot Auxerrois

Soils: Limestone chalk

Alcohol: 12.5%

Vinification & Aging: Hand harvested and fermented with indigenous yeasts. Vinified and aged in stainless steel.

Sustainability: Organic, Ecocert, Fair'n green, HVE

SRP: \$27

Importer: Vintage '59/ Ruby Wines

About the Winery: Founded in 1780 and family-owned for 8 generations, the domaine is located in Dahlenheim, in northern Alsace, surrounded by rolling calcareous hills. Wines are marked by purity of fruit, elegance and character.

www.melaniepfister.fr

@vinsmelaniepfister

OSTERTAG

PINOT BLANC LES JARDINS 2020

Grapes: 100% Pinot Blanc

Soils: Clay, Limestone, Granite

Alcohol: 13%

Vinification & Aging: Gentle pressing, fermentation with indigenous yeasts until fully dry. Aged in old 228 L oak barrels for 9 months.

Sustainability: Certified Biodynamic

SRP: \$32

Importer: Kermit Lynch

About the Winery: The domaine comprises 35.5 acres of vineyards in over 88 separate plots spread over the villages of Epfig, Nothalten, Itterswiller, Ribeauvillé, and Albé. Established in 1966, André Ostertag took over from his father in 1980 following winemaking studies in Burgundy, considerably lowered yields and introducing new viticultural and vinification techniques. His son Arthur has joined him.

www.domaine-ostertag.fr

@domaineostertag

PIERRE SPARR

PINOT BLANC 2021

Grapes: 100% Pinot Blanc

Soils: Granite, limestone, gneiss, chalky-clay

Alcohol: 13%

Residual Sugar: 6.0 g/L

Total Acidity: 5.4 g/L

Vinification & Aging: Temperature-controlled fermentation in stainless steel tanks. No malolactic fermentation.

Sustainability: HVE Level 3 Certification

SRP: \$21

Importer: Wilson Daniels

About the Winery: In the heart of Alsace's finest district, the Haut-Rhin, Pierre Sparr follows a tradition of winemaking that began in 1680. Today that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail, and its uncompromising quest for excellence in every bottle bearing the Pierre Sparr name. The grapes are farmed sustainably and viticultural practices are customized by parcel. All vineyards are dry-farmed and hand-harvested. Minimal intervention in the winery preserves the characteristics of the land; gentle whole cluster pressing followed by slow, cool fermentation. Pierre Sparr wines are a pure expression of Alsace — aromatic, fruity, elegant, clean and vibrant.

www.vins-sparr.com/en

[@maison_pierre_sparr_succ](https://www.instagram.com/maison_pierre_sparr_succ)

SCHLUMBERGER

PINOT BLANC LES PRINCES ABBÉS 2020

Grapes: 30% Pinot Blanc, 70% Auxerrois

Soils: Sandy soil

Alcohol: 13.25%

Residual Sugar: 2.99 g/L

Total Acidity: 3.52 g/L

Vinification & Aging: Pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturing for seven months on fine lees.

Sustainability: Organic, HVE Level 3 Certification

SRP: \$19

Importer: Maisons Marques et Domaines

About the Winery: Family-owned, founded in 1810, the domain owns and operates 346 vineyard acres, half of which are spread over 4 Grands Crus: Kitterlé, Kessler, Saering and Spiegel, making Schlumberger the largest Grand Cru vineyard owner in Alsace. Today, Thomas and Severine Schlumberger represent the 7th generation in charge of the family estate. Since 2003, the vineyard has been managed according to the principles of sustainable management and, in 2006, 74 acres were converted to biodynamics.

www.domaines-schlumberger.com

[@domainesschlumberger](https://www.instagram.com/domainesschlumberger)

SCHOFFIT

PINOT BLANC VIEILLES VIGNES SEC 2021

Grapes: 100% Pinot Blanc

Soils: “Graves du Quaternaire”: alluvial deposit of pebbles, gravel, silts and sand

Alcohol: 12.6%

Residual Sugar: 2.2 g/L

Total Acidity: 5.2 g/L

Vinification & Aging: Hand harvested or machine harvested hand-harvested, indigenous yeasts, no maceration. 3 months of fermentation in stainless steel. Aged 7 months in stainless steel

Sustainability: Organic

SRP: \$20

Importer/Distributor: Weygandt-Metzler Importing, Ltd

About the Winery: The Domaine started by Bernard Schoffit’s father, Robert, with 25 acres, is situated near Colmar. 30 years ago, Bernard embarked on an ambitious program of buying and replanting land in Rangen de Thann, around the Clos Saint Théobald. Totalling nearly 16 acres, a good part of it had been abandoned because it was too steep to work. Now a third generation represented by Alexandre joins the family and the Domaine continues to add to its great reputation.

weygandtmetzler.com

@domaineschoffit

TRIMBACH

PINOT BLANC 2021

Grapes: 20% Pinot Blanc, 80% Auxerrois

Soils: Limestone

Alcohol: 13%

Residual Sugar: 0.4 g/L

Total Acidity: 6.2 g/L

Vinification & Aging: Hand-harvested grapes are fermented at 68°F from 12 days to 3 weeks in stainless-steel tanks or 40+ year-old oak casks, then aged in bottle.

Sustainability: 2023 harvest certified organic, HACCP certification

SRP: \$25.99

Importer/Distributor: Taub Family Selections

About the Winery: The winemaking origins of the Trimbach family date back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihr. For three centuries and across 13 generations, the family has looked after all aspects of production, from planting to harvest and from vinification to bottling. Trimbach’s vineyards are all situated around Ribeauvillé.

www.trimbach.fr

@trimbach

WILLM
PINOT BLANC RESERVE 2021

Grapes: 100% Pinot blanc

Alcohol: 12.9%

Residual Sugar: 1.7 g/L

Total Acidity: 4.11g/L

Vinification & Aging: Hand-harvested grapes are fermented in stainless-steel tanks over 3 weeks at 61°F to end at 68°F then aged on the fine lees for 9 months.

SRP: \$14

Importer/Distributor: Monsieur Touton Selection

About the Winery: In 1896, the Willm family founded the winery in Barr, at the foot of the Grand Cru Kirchberg de Barr vineyard. The family also owns the famed Clos Gaensbroennel lieu-dit, a vineyard known for producing high-quality Gewurztraminer wines. With these exceptional sites, Maison Willm has always focused on revealing the best of its terroirs. Thanks to Emile Willm's pioneering spirit in the early 20th century, the estate's wines were the first from Alsace to be exported to the US in the 1930s after prohibition.

www.alsace-willm.com

NOTES

Pinot Gris

One of the four “noble” grapes of Alsace, Pinot Gris typically exhibits a pinkish-gray skin color (hence gris, which translates to “gray”). The variety accounts for 17% of vineyard plantings in the region. Full-bodied, complex and textured, Alsace Pinot Gris can be thought of as a white wine for red wine drinkers. It often shows earthy and slightly smoky aromas, with notes of honey, ripe pear and lemon zest. It pairs well with savory, umami dishes like ramen, as well as hearty meat and mushroom dishes.



© SPACH-ConseilVinsAlsace

LUCIEN ALBRECHT PINOT GRIS RESERVE 2021

Grapes: 100% Pinot Gris

Alcohol: 13.5%

Residual Sugar: 7.35 g/L

Total Acidity: 4.55 g/L

Vinification & Aging: Hand-harvested grapes are fermented in stainless-steel tanks over three weeks at 61°F finishing at 65°F then aged for 9 months on the fine lees.

Sustainability: Agri-Confiance certification since 2012.

SRP: \$20

Importer/Distributor: Foley Family Wines

About the Winery: Lucien Albrecht is among the pioneers of Alsace viticulture with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small village with an ideal location for vineyards. Since then, eight generations have carried on a tradition of innovation and sustainable winemaking, inspired by the rich and varied terroir. Fresh, elegant, and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in the region.

www.lucien-albrecht.com

@lucienalbrecht

OSTERTAG PINOT GRIS LES JARDINS 2020

Grapes: 100% Pinot Gris

Soils: Gravel, Clay, Schist

Alcohol: 13.5%

Vinification & Aging: Gentle pressing, fermentation with indigenous yeasts until fully dry. Aged in old 228 L oak barrels for 9 months.

Sustainability: Certified Biodynamic

SRP: \$43

Importer: Kermit Lynch

About the Winery: The domaine comprises 35.5 acres of vineyards in over 88 separate plots spread over the villages of Epfig, Nothalten, Itterswiller, Ribeauvillé, and Albé. Established in 1966, André Ostertag took over from his father in 1980 following winemaking studies in Burgundy, considerably lowered yields and introducing new viticultural and vinification techniques. His son Arthur has joined him.

www.domaine-ostertag.fr

@domaineostertag

PIERRE SPARR PINOT GRIS 2021

Grapes: 100% Pinot Gris

Soils: Granite, limestone, gneiss, chalky-clay

Alcohol: 13%

Residual Sugar: 13.0 g/L

Total Acidity: 5.9 g/L

Vinification & Aging: Gentle whole cluster pressing, followed by temperature-controlled fermentation in stainless steel tanks.

Sustainability: HVE Level 3 Certification

SRP: \$21

Importer: Wilson Daniels

About the Winery: In the heart of Alsace's finest district, the Haut-Rhin, Pierre Sparr follows a tradition of winemaking that began in 1680. Today that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail, and its uncompromising quest for excellence in every bottle bearing the Pierre Sparr name. The grapes are farmed sustainably and viticultural practices are customized by parcel. All vineyards are dry-farmed and hand-harvested. Minimal intervention in the winery preserves the characteristics of the land; gentle whole cluster pressing followed by slow, cool fermentation. Pierre Sparr wines are a pure expression of Alsace — aromatic, fruity, elegant, clean and vibrant.

<https://www.vins-sparr.com/en>

@maison_pierre_sparr_succ

SCHLUMBERGER PINOT GRIS LES PRINCES ABBÉS 2019

Grapes: 100% Pinot Gris

Soils: Sandy soil

Alcohol: 13.75%

Residual Sugar: 8.62 g/L

Total Acidity: 3.84 g/L

Vinification & Aging: Grapes are hand-harvested and fermented with indigenous yeasts. Aged on fine lees for 6 months in oak, followed by one year in stainless steel prior to bottling.

Sustainability: Organic, HVE Level 3 Certification

SRP: \$20

Importer: Maisons Marques et Domaines

About the Winery: Family-owned, founded in 1810, the domain owns and operates 346 vineyard acres, half of which are spread over 4 Grands Crus: Kitterlé, Kessler, Saering and Spiegel, making Schlumberger the largest Grand Cru vineyard owner in Alsace. Today, Thomas and Severine Schlumberger represent the 7th generation in charge of the family estate. Since 2003, the vineyard has been managed according to the principles of sustainable management and, in 2006, 74 acres were converted to biodynamics.

www.domaines-schlumberger.com

@domainesschlumberger

SCHOFFIT

PINOT GRIS HARTH TRADITION 2019

Grapes: 100% Pinot Gris

Soils: “Graves du Quaternaire”: alluvial deposit of pebbles, gravel, silts and sand

Alcohol: 14.3%

Residual Sugar: .7 g/L

Total Acidity: 5.6 g/L

Vinification & Aging: Hand-harvested. Indigenous yeasts, no maceration, one month of fermentation in stainless steel. Aged 9 months in stainless steel

Sustainability: Organic

SRP: \$23

Importer/Distributor: Weygandt-Metzler Importing, Ltd

About the Winery: The Domaine started by Bernard Schoffit’s father, Robert, with 25 acres, is situated near Colmar. 30 years ago, Bernard embarked on an ambitious program of buying and replanting land in Rangen de Thann, around the Clos Saint Théobald. Totaling nearly 16 acres, a good part of it had been abandoned because it was too steep to work. Now a third generation represented by Alexandre joins the family and the Domaine continues to add to its great reputation.

weygandtmetzler.com

@domaineschoffit

TRIMBACH

PINOT GRIS RÉSERVE 2017

Grapes: 100% Pinot Gris

Soils: limestone

Alcohol: 14.0 %

Residual Sugar: 5.1 g/L

Total Acidity: 5.9 g/L

Vinification & Aging: Hand-harvested grapes are fermented at 68°F from 12 days to 3 weeks in stainless-steel tanks or 40+ year-old oak casks then aged in bottle.

Sustainability: 2023 harvest certified organic, HACCP certification

SRP: \$36.99

Importer/Distributor: Taub Family Selections

About the Winery: The winemaking origins of the Trimbach family date back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihr. For three centuries and across 13 generations, the family has looked after all aspects of production, from planting to harvest and from vinification to bottling. Trimbach’s vineyards are all situated around Ribeauvillé.

www.trimbach.fr

@trimbach

ALBERT BOXLER

PINOT GRIS GRAND CRU SOMMERBERG WIBTAL 2019

Grapes: 100% Pinot Gris

Soils: Granite

Alcohol: 14%

Vinification & Aging: All grapes are harvested by hand. After pressing, cold settling before natural fermentation begins. Vinified in foudre.

SRP: \$95

Importer: Kermit Lynch

About the Winery: Albert Boxler is a small family domaine that works traditionally using techniques and savoir faire passed down across generations and not much has changed over the centuries. Jean Boxler, a descendant named after his ancestor that moved to Alsace from Switzerland in 1673, is currently at the helm. After World War II, Jean's grandfather, Albert, returned to Alsace from Montana in time to for the 1946 harvest. He was the first generation to bottle the family's production himself and commercialize it under a family label. Albert's son, Jean-Marc, continued the tradition for decades until passing the baton to his son, Jean in 1996. The family's holdings are centered around the ancient village of Niedermorschwihr in the Haut-Rhin, dominated by the hillside grand cru, Sommerberg. Jean vinifies micro-parcels within this cru separately, de-classifying some into his réserve wines.

www.kermitlynch.com/our-wines/albert-boxler

@albertboxler

NOTES:

Pinot Noir

The only red grape variety permitted in Alsace, Pinot Noir is the region's hidden gem. It accounts for for 12% of vineyard plantings. In Alsace, Pinot Noir thrives on clay-limestone soils. From light and fruity to more concentrated and earthy, Alsace Pinot Noir comes in a range of styles. It offers exceptional quality and value, often reminiscent of red Burgundy at a fraction of the cost. Pair it with salmon, roast chicken and butternut squash ravioli.

Newsflash: Pinot Noir is now authorized in AOC Alsace Grand Cru on two specific terroirs: the Grand Cru Kirchberg de Barr (in Barr, in the Bas-Rhin) and the Hengst (in Wintzenheim, in the Haut-Rhin), from the 2022 vintage onwards.



ALBERT MANN

PINOT NOIR CLOS DE LA FAILLE 2020

Grapes: 100% Pinot Noir; 22 year old vines

Soils: In Wintzenheim in continuation of the Grand Cru Hengst; top of enclosure contains pebbles of pink sandstone from the Vosges du Buntsandstein and limestone sandstone. In the middle, limestone pebbles from the Muschelkalk, very fine-grained gray and yellow from the Jurassic period. At bottom, mixture of Vosges sandstone pebbles and white and pink quartz.

Alcohol: 13.5%

Vinification & Aging: Hand-harvested.

Sustainability: Biodynamic since 1997 & Certified Biodivin

SRP: \$85

Importer/Distributor: Weygandt-Metzler Importing, Ltd

About the Winery: The Barthelmé brothers, Maurice and Jacky, were awarded Winemakers of the Year 2012, by Revue de Vin de France. Given a three-star rating in The Classement by Revue du Vin de France, Domaine Albert Mann is now heralded the world over. From their tradition wines, through all their expressive Grand Crus, to their “Burgundian” Grand Cru Pinot Noirs, they portray their unique style consistently: beautiful delineation of flavors, precise textures, never heavy, clumsy or out of balance. Using organic methods, their Domaine is guided by biodynamic practices.

www.albertmann.com

@domainealbertmann

ALLIMANT-LAUGNER

PINOT NOIR 2021

Grapes: 100% Pinot Noir

Soils: limestone

Alcohol: 13.1%

Residual Sugar: 0.6 g/L

Total Acidity: 5.4 g/L

Vinification & Aging: Hand harvested and maceration of one week on this lighter vintage. Fermented with natural yeasts in stainless steel tanks at low temperature (64°F) for 3 weeks. Aged for 6 months on light sediment before filtration and bottling.

Sustainability: Organic conversion. Certified in 2023

SRP: \$24

Importer/Distributor: Bonhomie Wine Imports

About the Winery: Located in the village of Orschwiller, Domaine Allimant-Laugner consists of 30-acres of vines planted in the foothills of the Vosges. The Allimant and Laugner families can trace their winemaking history in Alsace back to the 16th century. Hubert Laugner became a pioneer in the production of Crémant d'Alsace, in particular Rosé, and with his son Nicolas, bet on exporting their production. Their Crémant d'Alsace was the 3rd most distributed Crémant d'Alsace in the US in 2022.

www.allimant-laugner.com

@allimantlaugner

CHARLES FREY

PINOT NOIR HARMONIE 2021

Grapes: 100% Pinot Noir

Soils: Granite, silt

Alcohol: 11.5%

Total Acidity: 5.4 g/L

Vinification & Aging: 90% destemmed. Eight-day maceration followed by slow, temperature-controlled fermentation and eight months' aging on the fine lees.

Sustainability: Organic and biodynamic

SRP: \$22

Importer: Ansonia Wines

About the Winery: Family-owned winery, biodynamic for the past 25 years, known particularly for Pinot Noir, Crémant d'Alsace and Riesling.

www.charles-frey.fr/en

[@alsace_charles_frey](https://www.instagram.com/alsace_charles_frey)

OSTERTAG

PINOT NOIR LES JARDINS 2020

Grapes: 100% Pinot Noir

Soils: Gravel, Clay

Alcohol: 13.5%

Vinification & Aging: 100% de-stemmed. Fermentation in stainless steel tank for 10 days with daily pumpovers. Aged in stainless steel for one year before bottling.

Sustainability: Certified Biodynamic

SRP: \$41

Importer: Kermit Lynch

About the Winery: The domaine comprises 35.5 acres of vineyards in over 88 separate plots spread over the villages of Epfig, Nothalten, Itterswiller, Ribeauvillé, and Albé. Established in 1966, André Ostertag took over from his father in 1980 following winemaking studies in Burgundy, considerably lowered yields and introducing new viticultural and vinification techniques. His son Arthur has joined him.

www.domaine-ostertag.fr

[@domaineostertag](https://www.instagram.com/domaineostertag)

SCHOENHEITZ PINOT NOIR 2021

Grapes: 100% Pinot Noir

Soils: Granite

Alcohol: 12.9%

Residual Sugar: 1 g/L

Total Acidity: 6.29 g/L

Vinification & Aging: Aged for 6 months in neutral oak barrels to favor the expression of the inherent character of the grapes.

Sustainability: HVE Level 3 Certification, Certified Organic (Bio)

SRP: \$29

Importer: Oz Wine Company

About the Winery: At the gateway to the Munster Valley, the slopes of Wihr-au-Val rise to an altitude of 550m. The granitic soils and the extreme conditions of vine growing on these foothills of the Vosges facilitate the pure and subtle expression of the Alsatian grape varieties. Since 1981, the Schoenheitz family has been working these steep hillsides with the greatest respect for the terroir, the landscape and the biodiversity. The domaine's vineyards span over 42 acres.

www.vins-schoenheitz.fr

@vinsschoenheitz

SCHOENHEITZ PINOT NOIR HERRENREBEN 2019

Grapes: 100% Pinot Noir

Soils: Granite

Alcohol: 13.7%

Residual Sugar: 0.45 g/L

Total Acidity: 5.88 g/L

Vinification & Aging: 15-day maceration in stainless steel. The wine is aged exclusively in oak barrels (10% new barrels and the rest in older barrels) for one year.

Sustainability: HVE Level 3 Certification, Certified Organic (Bio)

SRP: \$30

Importer: Oz Wine Company

About the Winery: At the gateway to the Munster Valley, the slopes of Wihr-au-Val rise to an altitude of 550m. The granitic soils and the extreme conditions of vine growing on these foothills of the Vosges facilitate the pure and subtle expression of the Alsatian grape varieties. Since 1981, the Schoenheitz family has been working these steep hillsides with the greatest respect for the terroir, the landscape and the biodiversity. The domaine's vineyards span over 42 acres.

www.vins-schoenheitz.fr

@vinsschoenheitz

TRIMBACH

PINOT NOIR RÉSERVE 2020

Importer/Distributor: Taub Family Selections

Grapes: 100% Pinot Noir

Soils: limestone

Alcohol: 14.0%

Residual Sugar: < 0.3 g/L

Total Acidity: 5.9 g/L

Vinification: Hand-harvested grapes are fermented at 68°F from 12 days to 3 weeks in stainless-steel tanks or 40+ year-old oak casks then aged in bottle.

Sustainability: 2023 harvest certified organic, HACCP certification

SRP: \$34.99

About the Winery: The winemaking origins of the Trimbach family date back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihr. For three centuries and across 13 generations, the family has looked after all aspects of production, from planting to harvest and from vinification to bottling. Trimbach's vineyards are all situated around Ribeauvillé.

www.trimbach.fr

@trimbach

WILLM

PINOT NOIR RÉSERVE 2020

Grapes: 100% Pinot Noir

Alcohol: 13.3%

Residual Sugar: 0.81 g/L

Total Acidity: 3.27 g/L

Vinification & Aging: Hand-harvested grapes are fermented in stainless-steel tanks over 3 weeks at 61°F to end at 68°F then aged on the fine lees for 9 months.

SRP: \$15

Importer/Distributor: Monsieur Touton Selection

About the Winery: In 1896, the Willm family founded the winery in Barr, at the foot of the Grand Cru Kirchberg de Barr vineyard. The family also owns the famed Clos Gaensbroennel lieu-dit, a vineyard known for producing high-quality Gewurztraminer wines. With these exceptional sites, Maison Willm has always focused on revealing the best of its terroirs. Thanks to Emile Willm's pioneering spirit in the early 20th century, the estate's wines were the first from Alsace to be exported to the US in the 1930s after prohibition.

www.alsace-willm.com

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Please contact us with any questions:

Wines of Alsace USA
c/o Teuwen Communications

212.244.0622

DrinkAlsace@teuwen.com

