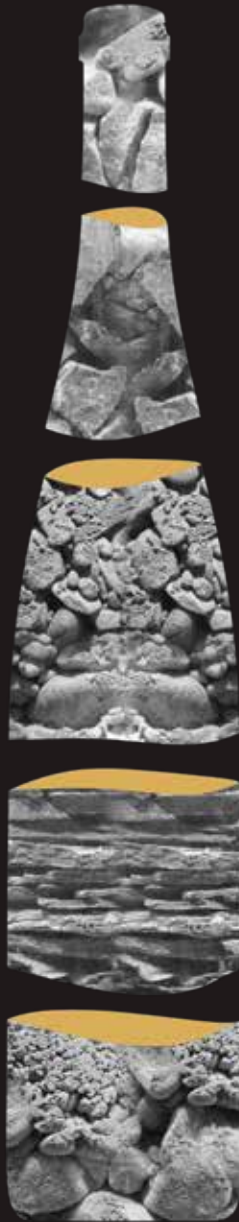


EXPLORE THE THREE PINOTS OF ALSACE:
BLANC | GRIS | NOIR



JUNE 6, 2022 | GJELINA

**ALSACE
ROCKS**

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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.” 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.

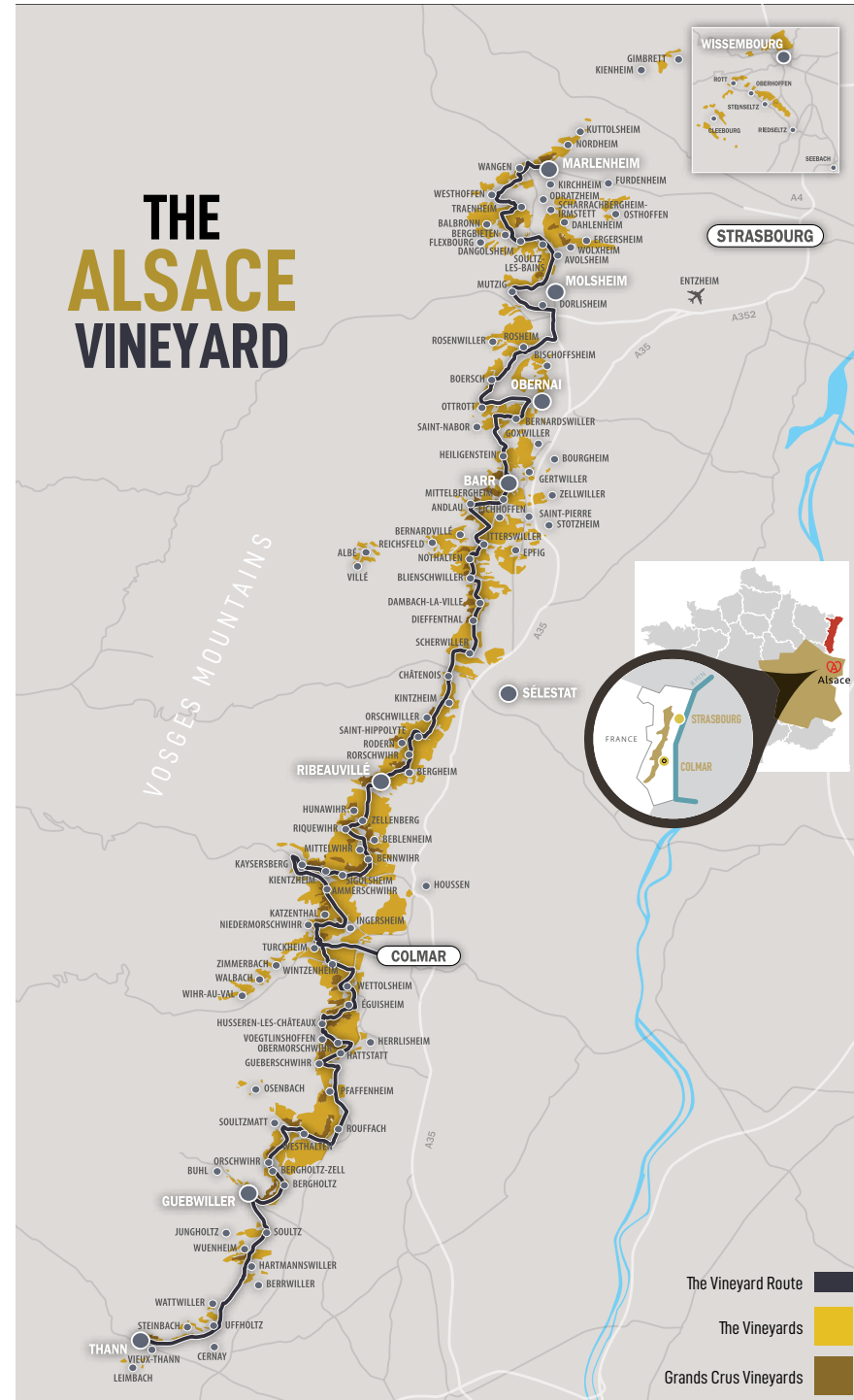
ROCKIN’ PRODUCERS: Each Alsace winemaker has their own style, speciality and personality, but all share a single mission: produce high quality wines that express the grape and the terroir, respecting and preserving the land for future generations.

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

38,424 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. In 2021, Alsace counted 109 wine estates certified in biodynamics (3.3% of producers).

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 2021, 104.8 million bottles were produced. This is the smallest harvest for more than one decade.

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 (21%), Gewurztraminer (19%), Pinot Gris (16%), Pinot Noir (11%), Sylvaner (5%) and Muscat d'Alsace (2%).

SPARKLING WINES

Crémant d'Alsace makes up 27% of the 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 70% of production, Crémant d'Alsace is 27% and AOC Grand Cru is 3% (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 27% of all Alsace wine production (34 million out of 104.8 million total bottles in 2021) 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.

Crémant d'Alsace Brut is made from Pinot Blanc, Auxerrois, Pinot Gris, Riesling, and Chardonnay grapes (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.



GUSTAVE LORENTZ CRÉMANT D'ALSACE BRUT NV

Grapes: 74% Pinot Blanc, 21% Chardonnay, 5% Riesling

Alcohol: 12.58%

Residual Sugar: 8.01 g/L

Total Acidity: 7 g/L

Vinification & Aging: After traditional fermentation, the wine ages for two years in bottle before disgorgement. Ecocert organic certification since 2012.

SRP: \$29.99

Importer: Quintessential Wines

About the Winery: The story of the Lorentz family's love of wine began in Bergheim in 1836. Over generations, they have strived to spotlight the unique geology of their terroirs while preserving each variety's expression. Today, sixth generation Georges Lorentz manages the family business with plans for his three daughters to pursue the family tradition. They have worked their 86.5-acres organically since 2009, including 30 acres in Grand Cru Altenberg de Bergheim and 4.5 acres in Grand Cru Kanzlerberg vineyard.

www.gustavelorentz.com

@gustavelorentz

HUBERT MEYER CRÉMANT D'ALSACE BRUT NV

Grapes: 100% Pinot Blanc

Soils: Granite

Alcohol: 12.5%

Dosage: 6 g/L

Vinification & Aging: Grapes are hand-harvested and fermented with indigenous yeasts. The wine is aged for 6 months in stainless steel tanks before bottling and then 18 months in bottle before disgorging. AB biodynamic certification.

SRP: \$19.99

Importer: H. Mercer Imports

About the Winery: The Meyer Family has a tradition of winemaking in Blienschwiller that date back to 1722. Pierre Meyer is now in charge of viticulture and oenology since 2009, after studies in Germany.

www.vins-hubert-meyer.fr

@Domaine.Hubert.Meyer

LUCIEN ALBRECHT CRÉMANT D'ALSACE BRUT NV

Grapes: Pinot Blanc and Auxerrois

Alcohol: 12%

Residual Sugar: 10 g/L

Total Acidity: 3.75 g/L

Vinification & Aging: Grapes are handpicked and whole-bunch pressed. Fermentation begins in temperature-controlled stainless tanks. After second fermentation in bottle, wine is aged on its lees for a minimum of 12 months (up to 18 months), followed by remuage and disgorging. Agriconfiance certification since 2012.

SRP: \$23

Importer: 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 Alsatian village in 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

CHARLES FREY CRÉMANT D'ALSACE BRUT NATURE 2019

Grapes: 40% Pinot Blanc, 20% Auxerrois, 20% Pinot Gris, 20% Riesling

Soils: Sandstone, Clay

Alcohol: 12.5%

Residual Sugar: 0 g/L

Total Acidity: 6.49 g/L

Vinification & Aging: Fermented with indigenous yeast and aged in 70% foudres, 30% demi-muid (600L oak barrels) for 8 months. The wine then ages on lees for 18 months in the bottle. Zero dosage.

Sustainability: Biodynamic

SRP: \$22.99

Importer: Montot 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

MÉLANIE PFISTER
CRÉMANT D'ALSACE BREIT EXTRA BRUT 2018

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

Soils: Limestone

Alcohol: 12.5%

Dosage: 3-4 g/L

Vinification & Aging: Temperature-controlled fermentation in stainless steel tanks. Slow second fermentation and aging of the wines on lees for a minimum of 24 months prior to disgorgement. Organic, Fair'N Green certified.

SRP: \$28

Importer: Vintage '59 Imports

About the Winery: Founded 1780 and family-owned for 8 generations, the domaine is located in Dahlenheim, in northern Alsace, surrounded by rolling calcareous hills.

www.melaniepfister.fr

@vinsmelaniepfister

ALLIMANT-LAUGNER
CRÉMANT D'ALSACE BRUT ROSÉ NV

Grapes: 100% Pinot Noir

Soils: Limestone

Alcohol: 12.4%

Residual Sugar: 4.1 g/L

Dosage: 4.1 g/L

Total Acidity: 5.7 g/L

Vinification & Aging: Hand-harvested grapes undergo a short maceration of 6 hours directly in the press. Vinification with indigenous yeasts occurs in stainless-steel tanks at 60-64°F for 3 weeks, followed by 6 months aging on the lees. After the second fermentation in bottle, the wine ages for 12 months before disgorgement. In organic conversion.

SRP: \$21.99

Importer: Vigneron Imports

About the Winery: The origins of the domaine begin with 2 families cultivating the vines since the 17th century. In 1965, the wedding of Mariette Allimant and René Laugner brought the families together. Their son Hubert and grandson Nicolas pursue this familial heritage of 11 generations.

The whole range of Alsace wines is produced on the 29.6 acres domaine in Orschwiller, which is particularly known for its Crémants d'Alsace that represent half of the production.

www.allimant-laugner.com

@alimentlaugner

**CAVE DE RIBEAUVILLÉ
CRÉMANT D'ALSACE BRUT ROSÉ
LES COMTES DE RIBEAUVILLÉ NV**

Grapes: 100% Pinot Noir

Alcohol: 12%

Residual Sugar: 9 g/L

Total Acidity: 5.4 g/L

Vinification & Aging: Hand-harvested grapes undergo pneumatic pressing before thermoregulated fermentation (69.8°F). The wine ages in bottle for a minimum of 12 months, respecting the traditional vinification process.

SRP: \$19.99

Importer: Planet Wine

About the Winery: The first wine cooperative in France, the cave was founded in 1895 and today there are 40 passionate winegrowers who cultivate 605 acres around Ribeauvillé. All harvests are 100% by hand.

www.vins-ribeauville.com

@cavederibeauville

**MAISON PIERRE SPARR
CRÉMANT D'ALSACE BRUT ROSÉ NV**

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 pressed. The first fermentation occurs in temperature-controlled, stainless-steel tanks. The wine rests on lees for a minimum of 18 months prior to disgorgement.

SRP: \$22

Importer: Wilson Daniels

About the Winery: In the heart of Alsace's Haut-Rhin, Maison Pierre Sparr follows a tradition of winemaking that began during the reign of King Louis XIV. Since the winery's founding in 1680, the Sparr family has passed along its passion from one generation to the next. Today, that drive for perfection continues in the winery's attention to every vine-growing and winemaking detail.

www.vins-sparr.com/en

@maison_pierre_sparr_succeesseurs

**RUHLMANN SCHUTZ
CRÉMANT D'ALSACE BRUT ROSÉ HARMONIE DE
ROSÉ NV**

Grapes: 100% Pinot Noir

Soils: Clay, Limestone

Alcohol: 13%

Residual Sugar: 10 g/L

Dosage: 10 g/L

Total Acidity: 5.65 g/L

Vinification & Aging: Made in the traditional method, with 12 months aging on lees. HVE Level 3 certified.

SRP: \$21

Importer: Jeff Welburn Selections

About the Winery: Ruhlmann-Schutz family takes its passion for wine from the roots of its Alsace terroir, from generation to generation. Today, Vignobles Ruhlmann-Schutz owns 123.5 acres of vineyards in Alsace, undergoing organic conversion. The family combines tradition and modernity by associating old oak barrels with state-of-the-art winemaking, respecting biodiversity and the environment, creating wines that fully express the terroir.

www.ruhlmann-schutz.fr/en

@ruhlmannschutz

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 pairs well with grilled fish, salads, and mild cheeses.



ALLIMANT-LAUGNER PINOT BLANC 2020

Grapes: 100% Pinot Blanc

Soils: Limestone

Alcohol: 12.9%

Residual Sugar: 8.3 g/L

Total Acidity: 5.2 g/L

Vinification & Aging: Fermentation with indigenous yeasts in stainless steel tanks at low temperature (60-64°F) for 4 weeks. The wine is then aged on lees for 5 months. In organic conversion.

SRP: \$17.99

Importer: Vigneron Imports

About the Winery: The origins of the domaine begin with 2 families cultivating the vines since the 17th century. In 1965, the wedding of Mariette Allimant and René Laugner brought the families together. Their son Hubert and grandson Nicolas pursue this familial heritage of 11 generations.

The whole range of Alsace wines is produced on the 29.6 acres domaine in Orschwiller, which is particularly known for its Crémants d'Alsace that represent half of the production.

www.allimant-laugner.com

@alimentlaugner

CHARLES FREY PINOT BLANC RAYON DE LUNE 2020

Grapes: 100% Pinot Blanc

Soils: Granite, Clay, Sandstone

Alcohol: 12.5%

Residual Sugar: 0.8 g/L

Total Acidity: 4.77 g/L

Vinification & Aging: Fermented with indigenous yeasts in stainless-steel tanks. Aged on lees until spring. Biodynamic.

SRP: \$19.99

Importer: Montot Wines

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

charles-frey.fr/en

@Alsace_charles_frey

GUSTAVE LORENTZ PINOT BLANC RÉSERVE 2020

Grapes: 100% Pinot Blanc

Soils: Clay, Limestone

Alcohol: 12.75%

Residual Sugar: 4.09 g/L

Total Acidity: 5.3 g/L

Vinification & Aging: Grapes are hand-picked, usually around the beginning of October, and then whole-cluster pressed. The juice is separated from the free-run juice and settles for 12-to-24 hours. After fermenting with a combination of natural and selected yeasts, in stainless-steel tanks, the wine is racked twice then rests in tanks for six months prior to bottling. Ecocert organic certification since 2012.

SRP: \$24.99

Importer: Quintessential Wines

About the Winery: The story of the Lorentz family's love of wine began in Bergheim in 1836. Over generations, they have strived to spotlight the unique geology of their terroirs while preserving each variety's expression. Today, sixth generation Georges Lorentz manages the family business with plans for his three daughters to pursue the family tradition. They have worked their 86.5 acres organically since 2009, including 30 acres in Grand Cru Altenberg de Bergheim and 4.5 acres in Grand Cru Kanzlerberg vineyard.

www.gustavelorentz.com/en

@gustavelorentz

LUCIEN ALBRECHT PINOT BLANC BALTHAZAR 2020

Grapes: 100% Pinot Blanc

Alcohol: 13.3%

Residual Sugar: 4.1 g/L

Total Acidity: 3 g/L

Vinification & Aging: Hand-harvested grapes undergo extended and gentle pressing, followed by controlled fermentation in stainless-steel tanks for four to six weeks. The wine is then aged on lees for two to three months. Agriconfiance certification since 2012.

SRP: \$17

Importer: 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 Alsatian village in 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

MEYER-FONNÉ PINOT BLANC VIEILLES VIGNES 2020

Grapes: 65% Pinot Auxerrois, 20% Pinot Blanc, 15% Pinot Gris

Soils: Marl limestone, Granite, Alluvium

Alcohol: 12.5%

Residual Sugar: 3 g/L

Vinification: Hand-harvested grapes undergo gentle pneumatic pressing for 4-10 hours, followed by must settling 24-36 hours. Fermentation occurs in temperature-controlled stainless-steel tanks or oak barrels. The wine is raked two weeks after fermentation and kept on the lees until bottling in mid-May. Practicing organic.

SRP: \$24

Importer: Kermit Lynch

About the Winery: The winery and family home are located in the village of Katzenthal, known for its distinctive granite soils. Félix Meyer is the third generation in his family to be making wine since his grandfather founded the domaine in the late 19th century. Since taking over in 1992, Félix modernized equipment developed exports and expanded the family's holdings in many grand crus.

www.meyer-fonne.com

@domainemeyerfonne

DOMAINES SCHLUMBERGER PINOT BLANC LES PRINCES ABBÉS 2020

Grapes: 50% Pinot Blanc, 50% Auxerrois

Soils: Sandstone

Alcohol: 13%

Residual Sugar: 3.69 g/L

Total Acidity: 2.76 g/L

Vinification & Aging: Hand- and machine-harvested grapes undergo pneumatic pressing, followed by fermentation in thermo-regulated casks for one to four months (less than 73°F). The wine rests on lees for seven months.

Sustainability: HVE 3

SRP: \$16.99

Importer: Maisons Marques & 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

BARMÈS-BUECHER PINOT BLANC LIEU-DIT ROSENBERG 2019

Grapes: 70% Pinot Blanc, 30% Auxerrois

Soils: Sandy Clay, Limestone

Alcohol: 13%

Residual Sugar: 3.9 g/L

Total Acidity: 6.4 g/L

Vinification & Aging: Hand-harvested grapes are fermented with natural yeast. The wine then ages on lees for ten months in barrel. Biodynamic (Ecocert and Biodyvin certifications).

SRP: \$33

Importer: Sacred Thirst Selections

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](https://www.instagram.com/barmes_buecher)

TRIMBACH PINOT BLANC 2019

Grapes: 30% Pinot Blanc, 70% Auxerrois

Alcohol: 13%

Vinification & Aging: Pierre Trimbach carefully selects grapes from about 70 different growers during harvest. The grapes undergo gentle pneumatic pressing and are dry fermented. The wine then ages in bottle for two years, creating a perfect balance of fruit and acidity.

SRP: \$19.99

Importer: 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 produced wines that are structured, long-lived, fruity, elegant, and balanced. The family personally looks after each operation, from planting to harvest and from vinification to bottling. Trimbach's vineyards are all situated around Ribeauvillé.

www.trimbach.fr

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

CAVE DE RIBEAUVILLÉ PINOT BLANC COLLECTION 2018

Grapes: 100% Pinot Blanc

Alcohol: 12.5%

Residual Sugar: 2.84 g/L

Total Acidity: 3.61 g/L

Vinification & Aging: Hand-harvested grapes undergo direct pressing, then fermentation in stainless steel vats followed by lees aging for four months.

SRP: \$19.99

Importer: Planet Wine

About the Winery: The first wine cooperative in France, the cave was founded in 1895 and today there are 40 passionate winegrowers who cultivate 605 acres around Ribeauvillé. All harvests are 100% by hand.

www.vins-ribeauville.com

@cavederibeauville

KUENTZ-BAS PINOT BLANC 2018

Grapes: 70% Pinot Blanc, 30% Auxerrois

Soils: Loess, Silt, Limestone

Alcohol: 13%

Residual: 0.5 g/L

Vinification & Aging: Hand-harvested grapes are pressed slowly (generally for 4-6 hours) in a pneumatic press, then the must is chilled to 52° F while the heavy lees settle. Slow fermentation (1-3 months for entry-level wines and up to 6 months for others) takes place in oak foudres that are over 100 years old. Wines are aged on the fine lees and racked in the springtime. Wines are generally bottled in May.

SRP: \$17

Importer: Kermit Lynch

About the Winery: Kuentz-Bas was first established by the Kuentz family in 1795, and the domaine as we know it today was created through a marriage that joined the Kuentz and Bas families in 1895. It sits at one of the highest points in Alsace, and the vineyards stretch out from the village over an area of 24.7 acres. In 2004, the winery was purchased by vigneron Jean-Baptiste Adam at which time the estate began adopting biodynamic viticulture methods.

www.kuentz-bas.fr/en

@kuentzbas

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 16% 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

MAISON PIERRE SPARR PINOT GRIS 2020

Grapes: 100% Pinot Gris

Soils: Granite, Limestone, Gneiss, Chalky-Clay

Alcohol: 14%

Residual Sugar: 14.8 g/L

Total Acidity: 5.1 g/L

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

SRP: \$21

Importer: Wilson Daniels

About the Winery: In the heart of Alsace's Haut-Rhin, Maison Pierre Sparr follows a tradition of winemaking that began during the reign of King Louis XIV. Since the winery's founding in 1680, the Sparr family has passed along its passion from one generation to the next. Today, that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail.

www.vins-sparr.com/en

@maison_pierre_sparr_succ

DOMAINES SCHLUMBERGER PINOT GRIS LES PRINCES ABBÉS 2020

Grapes: 100% Pinot Gris

Soils: Sandstone, Volcanic

Alcohol: 13.7%

Residual Sugar: 8.08 g/L

Total Acidity: 3.67 g/L

Vinification & Aging: Hand-harvested grapes undergo pneumatic pressing. Fermentation occurs in thermo-regulated tanks for one to four months (at less than 73°F) after which the wine rests for six to eight months on fine lees. HVE 3.

SRP: \$21.99

Importer: Maisons Marques & 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

ALBERT BOXLER PINOT GRIS RÉSERVE 2019

Grapes: 100% Pinot Gris

Soils: Granite, Limestone

Alcohol: 14.1%

Vinification & Aging: Hand-harvested grapes are fermented with indigenous yeasts. Vinified and aged in foudre. Practicing organic.

SRP: \$57

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 reserve wines.

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

@albertboxler

MÉLANIE PFISTER PINOT GRIS FURD 2019

Grapes: 100% Pinot Gris

Soils: Deep marly soils on limestone, from the *Furdenheimer Tal*

Alcohol: 13.9%

Residual Sugar: 3.5 g/L

Total Acidity: 5.5 g/L

Vinification & Aging: Hand-harvested grapes undergo fermentation with indigenous yeasts in temperature-controlled stainless steel tanks. The wine is aged on lees for 18 months in tank before bottling. Organic. Fair'N Green certified.

SRP: \$26

Importer: Vintage '59 Imports

About the Winery: About the Winery: Founded 1780 and family-owned for 8 generations, the domaine is located in Dahlenheim, in northern Alsace, surrounded by rolling calcareous hills.

www.melaniepfister.fr/

@vinsmelaniepfister

MEYER-FONNÉ PINOT GRIS LIEU-DIT DORFBURG 2019

Grapes: 100% Pinot Gris

Soils: Oolitic Calcareous Marl

Alcohol: 14%

Residual Sugar: 5 g/L

Vinification & Aging: Hand-harvested grapes undergo gentle pneumatic pressing for 4-10 hours, and then the must settles 24-36 hours. Fermentation occurs in temperature-controlled stainless steel tanks or oak barrels. Racking takes place two weeks after fermentation and the wine is kept on lees until bottling in September. Practicing organic.

SRP: \$43

Importer: Kermit Lynch

About the Winery: The winery and family home are located in the village of Katzenthal, known for its distinctive granite soils. Félix Meyer is the third generation in his family to be making wine since his grandfather founded the domaine in the late 19th century. Since taking over in 1992, Félix modernized equipment, developed exports and expanded the family's holdings in many grand crus.

www.meyer-fonne.com

@domainemeyerfonne

OSTERTAG PINOT GRIS LES JARDINS 2019

Grapes: 100% Pinot Gris

Soils: Gravel, Clay, Schist

Alcohol: 14.2%

Residual Sugar: 1-6 g/L

Vinification & Aging: Hand-harvested grapes undergo gentle pressing and are fermented with indigenous yeasts. The wine is aged on lees in old 228L oak barrels for 9 months. Demeter-certified biodynamic since 2008.

SRP: \$40

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

RUHLMANN SCHUTZ PINOT GRIS AGRICULTURE BIOLOGIQUE 2020

Grapes: 100% Pinot Gris

Soils: Clay, Schist

Alcohol: 13%

Residual Sugar: 12 g/L

Total Acidity: 4.6 g/L

Vinification & Aging: Hand-harvested grapes undergo pneumatic pressing followed by temperature-controlled fermentation. Aging takes place in stainless-steel vats.

Sustainability: Organic

SRP: \$20

Importer: Jeff Welburn Selections

About the Winery: Ruhlmann-Schutz family takes its passion for wine from the roots of its Alsace terroir, from generation to generation. Today, Les Vignobles Ruhlmann-Schutz owns 123.5 acres of vineyards in Alsace, undergoing organic conversion. The family combines tradition and modernity by associating old oak barrels with state-of-the-art winemaking, respecting biodiversity and the environment, by creating wines that are unique and fully express the terroir.

www.ruhlmann-schutz.fr/en

@ruhlmannschutz

BARMÈS-BUECHER PINOT GRIS LIEU-DIT ROSENBERG 2018

Grapes: 100% Pinot Gris

Soils: Clay, Limestone

Alcohol: 13.5%

Residual Sugar: 3.2 g/L

Total Acidity: 6.72 g/L

Vinification & Aging: Slow fermentation with natural yeasts. The wine is aged on lees for 24 months in large barrels. Ecocert and Biodyvin certified biodynamic.

SRP: \$40

Importer: Sacred Thirst Selections

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

FAMILLE HUGEL PINOT GRIS CLASSIC 2018

Grapes: 100% Pinot Gris

Soils: Clay, Limestone

Alcohol: 14%

Residual Sugar: 6.7 g/L

Total Acidity: 5.57 g/L

Vinification & Aging: Hand-harvested grapes are taken in small tubs to the gravity-powered presses. After pressing, the must is decanted for a few hours, then fermented in temperature-controlled vats (at 53 to 64°F). The wine is raked once, before natural clarification over the course of the winter. The following spring, the wine is lightly filtered just before bottling, then bottles are aged in the domaine's cellars until release.

SRP: \$26.99

Importer: Frederick Wildman

About the Winery: When Hans Ulrich Hugel settled his family in Riquewihr in 1639, the town already had a solid reputation for quality wines. The crus of Schoenenbourg and Sporen were at the time among the most prized wines in Europe. His viticulture and winemaking skills made him one of the most respected producers in the area during his lifetime, as well as a very influential gourmet and the head of Riquewihr's brotherhood of vintners. Today, Marc, Jean-Frédéric and Marc-André (12th and 13th generation) proudly carry on this adventure, perpetuating the Hugel identity and style.

www.hugel.com

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

KIRRENBOURG PINOT GRIS ROCHE GRANITIQUE 2019

Grapes: 100% Pinot Gris

Soils: Granite

Alcohol: 14%

Residual Sugar: 4.11 g/L

Total Acidity: 5.74 g/L

Vinification & Aging: Hand-harvested whole-cluster grapes are fermented with indigenous yeasts. The wine then ages on lees in stainless-steel tanks for 9 months. In third year conversion to biodynamic.

SRP: \$25

Importer: Vintage Wine Marketing

About the Winery: The Kirrenbourg winery was created in 2015—a meeting of passionate people wanting to highlight the full of potential of Alsace's terroir. Meticulous work in the vineyard, low-yields and biodynamic practices are the elements allowing the winery to achieve their goal. The winery owns 24.7 acres of Grands Crus: 17 acres of Grand Cru Schlossberg and 7.4 acres of Grand Cru Brand. Plots are vinified separately to produce 3 different ranges: Grand Cru Schlossberg, Terroirs, Kaysersberg Roche Granitique.

www.domainekirrenbourg.fr/en

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

TRIMBACH PINOT GRIS RÉSERVE 2016

Grapes: 100% Pinot Gris

Alcohol: 13.5%

Residual Sugar: 2.5 g/L

Total Acidity: 6.06 g/L

Vinification & Aging: Grapes are sourced from Trimbach's own vineyards and from long-term grower partners. The wine is fermented to complete dryness in temperature-controlled stainless steel and concrete vats. There is no malolactic fermentation. Bottles remain in the cellar for several years before reaching the marketplace, ensuring the wine is ready to drink upon release.

SRP: \$29.99

Importer: 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 produced wines that are structured, long-lived, fruity, elegant, and balanced. The family personally looks after each operation, from planting to harvest and from vinification to bottling. Trimbach's vineyards are all situated around Ribeauvillé.

www.trimbach.fr

@trimbach

HUBERT MEYER PINOT GRIS GRAND CRU WINZENBERG 2019

Grapes: 100% Pinot Gris

Soils: Granite, laced with mica and feldspar

Alcohol: 12.5%

Residual Sugar: 8.6 g/L

Vinification & Aging: The wine ages for 18 months in stainless steel vats. AB certified biodynamic.

SRP: \$34.99

Importer: H. Mercer

About the Winery: The Meyer Family has a tradition of winemaking in Blienschwiller that dates back to 1722. Pierre is now in charge of viticulture and oenology since 2009 after he returned from his studies in Germany.

www.vins-hubert-meyer.fr

@Domaine.Hubert.Meyer

LUCIEN ALBRECHT
PINOT GRIS GRAND CRU PFINGSTBERG 2015

Grapes: 100% Pinot Gris

Soils: Clay-Limestone, Sandstone

Alcohol: 14.1%

Residual Sugar: 3.2 g/L

Total Acidity: 3.08 g/L

Vinification & Aging: Agroconfiance certified since 2012.

SRP: \$34

Importer: 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 Alsatian village in 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

CAVE DE RIBEAUVILLÉ
PINOT GRIS GRAND CRU GLOECKELBERG 2015

Grapes: 100% Pinot Gris

Soils: Granite

Alcohol: 13.5%

Residual Sugar: 54.3 g/L

Total Acidity: 3.38 g/L

Vinification & Aging: Hand-harvested grapes undergo direct pressing. Fermentation takes place over the course of 3 weeks (at max 70°F) in stainless steel. The wine then ages for 6 months on lees.

SRP: \$45.99

Importer: Planet Wine

About the Winery: The first wine cooperative in France, the cave was founded in 1895 and today there are 40 passionate winegrowers who cultivate 605 acres around Ribeauvillé. All harvests are 100% by hand.

www.vins-ribeauville.com

@cavederibeuville

Pinot Noir

The only red grape variety permitted in Alsace, Pinot Noir is the region's hidden gem. It accounts for 11% 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.



CHARLES FREY PINOT NOIR HARMONIE 2020

Grapes: 100% Pinot Noir

Soils: Granite, Sandstone

Alcohol: 13%

Residual Sugar: 0.74 g/L

Total Acidity: 5.19 g/L

Vinification & Aging: Fermented with indigenous yeast. Aged on lees in foudres until spring. Biodynamic.

SRP: \$23.99

Importer: Montot 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

ALLIMANT-LAUGNER PINOT NOIR 2019

Grapes: 100% Pinot Noir

Soils: Limestone

Alcohol: 12.8%

Residual Sugar: 0.8 g/L

Total Acidity: 5.6 g/L

Vinification & Aging: One-week maceration before pneumatic pressing and vinification at low temperatures (60-64°F) for 4 weeks. The wine ages on lees in stainless-steel tanks for 7 months. In organic conversion.

SRP: \$21.99

Importer: Vigneron Imports

About the Winery: The origins of the domaine begin with 2 families cultivating the vines since the 17th century. In 1965, the wedding of Mariette Allimant and René Laugner brought the families together. Their son Hubert and grandson Nicolas pursue this familial heritage of 11 generations.

The whole range of Alsace wines is produced on the 29.6 acres domaine in Orschwiller, which is particularly known for its Crémants that represent half of the production.

www.allimant-laugner.com

@alimentlaugner

KIRRENBourg PINOT NOIR TERROIR B 2019

Grapes: 100% Pinot Noir

Soils: Granite

Alcohol: 14%

Total Acidity: 5.6 g/L

Vinification & Aging: Maceration lasts for three and a half weeks. The wine ages for 16 months in barrel, with a portion in a concrete tank. Demeter-certified biodynamic.

SRP: \$45

Importer: Vintage Wine Marketing

About the Winery: The Kirrenbourg winery was created in 2015—a meeting of passionate people wanting to highlight the full of potential of Alsace’s terroir. Meticulous work in the vineyard, low-yields and biodynamic practices are the elements allowing the winery to achieve their goal. The winery owns 24.7 acres of Grands Crus: 17 acres of Grand Cru Schlossberg and 7.4 acres of Grand Cru Brand. Plots are vinified separately to produce 3 different ranges: Grand Cru Schlossberg, Terroirs, Kaysersberg Roche Granitique.

www.domainekirrenbourg.fr/en

@DomaineKirrenbourg

DOMAINES SCHLUMBERGER PINOT NOIR LES PRINCES ABBÉS 2019

Grapes: 100% Pinot Noir

Soils: Limestone

Alcohol: 13.5%

Residual Sugar: 0.30 g/L

Total Acidity: 3.41 g/L

Vinification & Aging: Hand-harvested grapes undergo maceration for two weeks. The wine ages for 10 months, developing a full-bodied and complex structure. HVE 3 certified.

SRP: \$26.99

Importer: Maisons Marques & 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

HUBERT MEYER PINOT NOIR 2018

Grapes: 100% Pinot Noir

Soils: Granite

Alcohol: 12.5%

Vinification & Aging: The wine aged in barrel (15% new oak) for 18 months.

SRP: \$34.99

Importer: H. Mercer

About the Winery: The Meyer Family has a tradition of winemaking in Blienschwiller that date back to 1722. Pierre is now in charge of viticulture and oenology since 2009 after he returned from his studies in Germany.

www.vins-hubert-meyer.fr

@Domaine.Hubert.Meyer

TRIMBACH PINOT NOIR RÉSERVE 2018

Grapes: 100% Pinot Noir

Alcohol: 13%

Vinification & Aging: Grapes are selected from Trimbach's vineyards and from about 120 long-term grower partners. After de-stemming, the grapes undergo a gentle pneumatic pressing followed by a ten-day cold maceration. Fermentation takes place in temperature-controlled stainless-steel tanks. The Pinot Noirs are the only Trimbach wines which undergo malolactic fermentation (in tank). They are bottled after three months aging in stainless-steel tanks.

SRP: \$29.99

Importer: 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 produced wines that are structured, long-lived, fruity, elegant, and balanced. The family personally looks after each operation, from planting to harvest and from vinification to bottling. Trimbach's vineyards are all situated around Ribeauvillé.

www.trimbach.fr

@trimbach

LEON BEYER PINOT NOIR 2017

Grapes: 100% Pinot Noir

Alcohol: 13%

Residual Sugar: 0.6 g/L

Total Acidity: 5.28 g/L

Vinification & Aging: Hand-harvested grapes undergo a 10-day maceration, followed by fermentation with indigenous yeasts. The wine is aged for 6 to 8 months in foudres. HVE certified.

SRP: \$27.99

Importer: Banville Wine Merchants

About the Winery: Now in its 14th generation, the Léon Beyer family has owned vineyards and been making wine in since 1580. Vineyards are located principally on the fringes of the Eguisheim commune, some of the region's most-renowned terroir. A large portion of the vineyards are in the Grands Crus sites of Pfersigberg and Eichberg. In cellars dug deep into the hillside beneath the vines, wines are cared for with tradition and passion, with a combination of state-of-the-art equipment and age-old expertise.

www.leonbeyer.fr

@leonbeyer_vins_alsace_france

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