# **JOSMEYER**

### AOC ALSACE - GEWURZTRAMINER LES FOLASTRIES

### Story

Located in Alsace near Colmar, the estate was founded in 1941 by Aloyse Meyer and has a long story of family handover for 5 generations. The estate is now led by Isabelle and her sister Céline. The name « Josmeyer » came from Hubert (the 3rd generation) who chose to combine his ancestor first name Joseph and the family name because Meyer was very common in the area.

The domain comprises 28ha of vines, settled on 5 different terroirs, and benefits from an exceptional micro-climate. Since 2004, the entire vineyard is cultivated according to organic and biodynamic principles.

This Gewurtztraminer is named after a collection of poems by the famous French Renaissance poet Pierre de Ronsard.

### Grape varieties

100% Gewurztraminer

#### Terroir

Average age of the vines: 40 years

Residual sugar: 11g/l

The grapes come from Herrenweg de Turckheim plots. Situated on the alluvial fan of the Fecht river, this terroir is characterised by colluvial deposits of gravel–sand substrate, alluvium, and stones. Similar to the soil of Graves, this terroir produces aromatic, mature, and elegant wines.

# Winemaking

The grapes are grown exclusively using organic and biodynamic agricultural practices. They are harvested by hand and pressed whole using the pneumatic technique (for 5-8 hours), and naturally transfer all their aromas to the must. They are left to ferment spontaneously with no addition of enzymes or yeasts, and without chaptalisation. After a fermentation period which varies from one to four months, they are matured either in hundred-year-old oak barrels or in stainless steel vats, depending on each case.

## Tasting notes

Open bouquet of roses, cardamom, cloves, and hints of exotic fruit. These fresh and spicy aromas show up again on the palate, with a touch of tenderness brought by the 10g of sugar. The finish is energetic with a touch of white pepper and ginger.

## Pairing suggestions

It adores tomato and fennel in summer and celery in winter. Naturally it is also superb with smoked salmon, or exotic salads.



### Press ratings

93pts Wine Spectator – 2015 vintage 90pts Wine Advocate – 2015 vintage

