

### Story

Located in Alsace near Colmar, the estate was founded in 1941 by Aloyse Meyer and has a long story of family hand-over 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 estate covers 28ha of vineyards, 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.

Planted in the heart of the Grand cru Hengst, this Pinot Auxerrois cannot get the Grand Cru appellation, hence the « H » referring to its terroir.

### Grape variety

100% Pinot Auxerrois  
Average age of the vines : 60yo

### Terroir

Located in the area of Wintzenheim, the Grand Cru Hengst is essentially made of limestone conglomerate from the Oligocene and deep interstratified marls. The source rock is yellow-orangy. This Grand Cru terroir is often compared to Chambertin in Burgundy.

### Winemaking

Hand-picked grapes. Direct pneumatic press (5 to 8 hours). Spontaneous fermentation with indigenous yeasts between 1 to 4 months. No added enzym or sugar. Aging in both century-old foudres and stainless-steel tanks

### Tasting notes

Color : pale gold with bright hues  
Nose : generous aromas of ripe pear, lemon with a touch of vanilla  
Palate : lush, creamy and elegant with a good acidity and minerality

### Pairing suggestions

To be enjoyed with scallops, sweatbread, lobster, veal stew, poultry, creamy cheeses...



### Press Ratings

- 90 pts Wine Advocate – vintage 2016
- 92 pts Vinous – vintage 2016
- 91 pts Wine Spectator – vintage 2015
- 91 pts Vinous – vintage 2015
- 90 pts Wine Enthusiast – vintage 2015