# JOSMEYER AOC ALSACE - RIESLING LE KOTTABE

# 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.

Kottabe (Kottabos in Greek) was a game of love and skill played during banquets in Ancient Greece.

#### Grape varieties

100% Riesling

#### Terroir

Average age of the vines: 40 years

Residual sugar : 2g/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

This dry and well-balanced Riesling opens on citrus notes. It has a lively attack and good structure on the palate, leading into a long and lemony finish.

# Food pairing suggestions

As well as pairing well with the culinary specialities of Alsace, it brings out the best in seafood and other salty foodstuffs. Perfect with shellfish, sea and freshwater fish, sushi, white meats in creamy sauces, and goat or ewe's cheeses.



## Press ratings

90pts Wine Enthusiast – 2016 vintage 93pts Wine Enthusiast – 2018 vintage

