

### 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 « Jostmeyer » 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.

Banned for many years due to its red colour, the name 'Peau Rouge' (Red Skin) comes from the fact that this wine is mostly made from the red-skinned Sylvaner grape.

### Grape varieties

100% Sylvaner

### Terroir

Average age of the vines: 60 years.

Residual sugar : 1.5g/l

Rotenberg is situated on the northern slope of the Grand Cru Hengst and its soil is made up of the same Oligocene chalk and Tertiary marl substrate. Its high concentration of oxidised iron gives it a brick red colour, hence the name Rotenberg meaning 'red hill'.

### 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

Delicate nose of white flowers. Fresh on the palate with good substance and a well-integrated acidity. Remarkable elegance.

### Pairing suggestions

Pairs well with fish terrine, mussels, clams but also quiches, omelettes and soufflés.



### Press ratings

90pts Wine Enthusiast – 2017 vintage

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