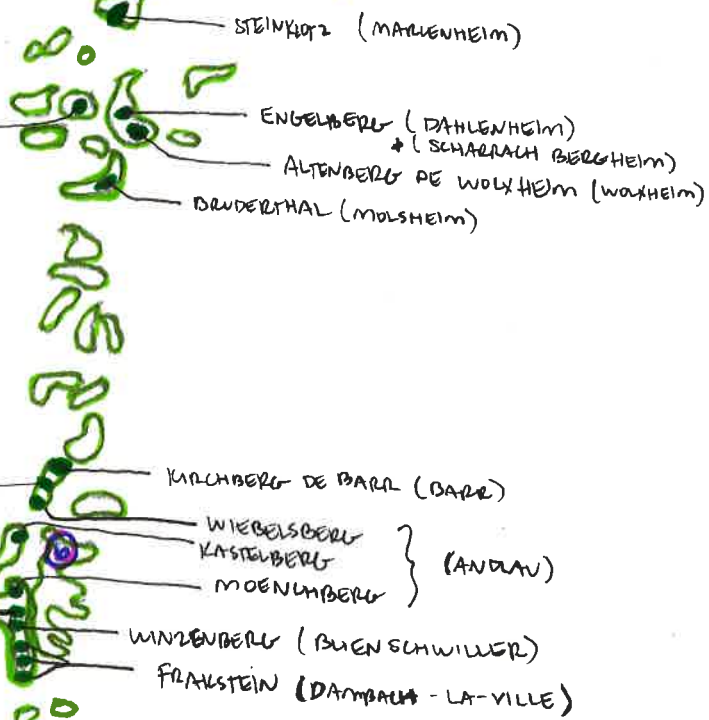
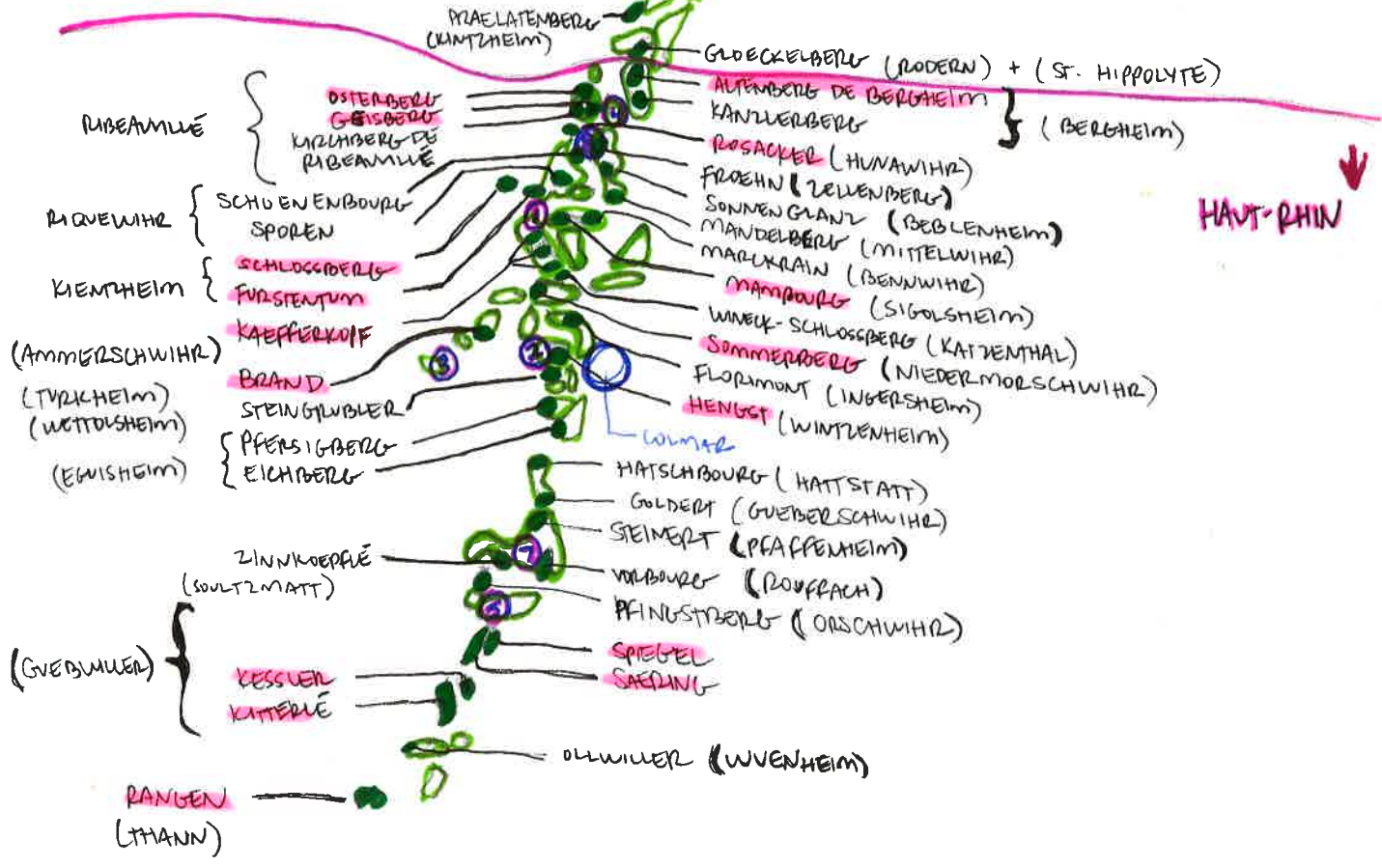


ALSACE

CLOS SITES (not in GCs)

- 1 Clos des Capucins (Kaysersberg) [WEINBAUM]
- 2 A. Clos de la faille } [ALBERT MANN] (WINTZENHEIM)
B. Clos Häuserer } [ZIND-HUMBERT]
- 3 Clos Jéssal (Turckheim) [ZIND-HUMBERT]
- 4 Clos Windskuhl (Hunawihr) [ZIND-HUMBERT]
- 5 Clos Himmelreich (Orschwihr) [WUEN AUBRECHT]
- 6 A. Clos Rimberrg } (ANDAU) [MARC KAUZIDENWEISS]
B. Clos Rebgarten }
- 7 Clos des Récollets (Rouffach) [WUEN AUBRECHT]
- 8 Clos Fibeaupierre (Fibeaumillé) [JEAN SIPP]

↑ BAS-RHIN



STYLES OF WINE

- In 1918 < 10% of land was planted to 4 noble grapes + PN & PB
Now more than 3/4
- 53 AOPs:
 - all SI GCs
 - Alsace AOP
 - Cremant d'Alsace AOP

VT + SGN AOC established in 1984

VENDAGE TARDIVE

- varietal wine, 4 grapes
- no chaptalization, tasting board.
- pioneered by Jean Truel
- labeling designation that may be appended to Alsace AOP or any of the Alsace Grand Cru AOPs.
- no specification on when grapes are harvested - just must weight requirements.
 - ↳ important that grapes are undergoing passerillage, but it is not legally defined.
- 1989: high levels of botrytis is VT.
- varying sweetness levels.
- Muscat VT: very uncommon → difficulty in retaining freshness + balance in overripe muscat.
- Best Gewurz: Truel, Kuentz-Bas, Weinbach, Zind-Humbrecht
- Best PB: Truel, Kuentz-Bas, Zind-Humbrecht
- Best Riesling: Truel, Zind-Humbrecht

SGN

- quantities vary dramatically from year to year
 - 1981, ~~1982~~, 1991 - v. low
 - 1983, 1989 - v. high
- Alsace can be difficult for achieving heavy levels of botrytis
- "Super SGN"
 - ↳ started w/ Weinbach's 1983 Quintessence de Grains Nobles
 - ↳ Deiss also uses the term "Quintessence"
 - ↳ Truel + Paul Blanc - "Super"
 - ↳ Trimbach - "Hors Choix" ("Super Choix")

use for their 1989 + 1989 VT Clos Ste Hune

STYLES OF WINE

SGN, cont.

- period of time where SGNs were being fermented drier & were quite alcoholic. Now, commonly, 100 g/L RS + 12% ABV.
- new oak first used in Weinbach's 1983 SGN Pinot Gris Quintessence.
- Gewurz: Gewurz + botrytis interact uniquely → varietal character is enhanced, not overwhelmed.
Best: Kuentz-Bas, Trimbach, Weinbach, Zind-Humbrecht
- Pinot Gris: Skin is more susceptible to botrytis than any other grape.
Best: Marcel Deiss "Quintessence", Hugel "Super", Marc Kreydenweiss GC Moenchberg, Kuentz-Bas "Cuvée Jérémy", Ostertag, Trimbach "Les Choix", Weinbach "Quintessence", Zind-Humbrecht "Clos Hansreiter"
- Riesling: Best: Boxler GC Sommerberg, Deiss - GC Altenberg de Bergheim, GC Schoenenbourg, Quintessence; Hugel, Trimbach (Cuvée Frédéric Emile), Weinbach Quintessence, Zind-Humbrecht Clos Windsbühl.
- Misrat: Very rare. Best: Jean Becker

VIN DE PAILLE

- most illustrious Alsatian wine produced off the 18th + 19th centuries.
- revived by Ostertag in 1987.
↳ 1988: Hugel produced
1989: Deiss + Zind-Humbrecht

VIN DE GRALE

- French equivalent of Eiswein

KLEVNER DE HEILIGENSTEIN

- only grape that is confined by law to a geographic area w/ in Alsace.
- Savagnin rose ≈ Traminer rose & ~~Gewurztraminer~~

GRAPES

• Pinot Blanc

- aka Klevner
- soil preference: silty alluvial sites on the plain w/ calcareous components.
- resistant to pests
- can maintain high yields well → good for sparkling wine

• Auxerrois

- soil: heavy, marly clay
- preferable to Pinot Blanc in cooler parts of Alsace; resistant to pests + diseases, mod. high yields

• Tokay - Pinot Gris

- soil: deep, minerally-rich, silty-clay or volcanic rock.
- resistant to most pests but prone to rot & botrytis, needs lower yields

• Pinot Noir

- soil: well drained, deep, sandy or calcareous
- susceptible to rot, downy + powdery mildew + leaf roll

• Riesling

- soil: granitic, limestone, or marly limestone.

• Gewürztraminer

- soil: deep + marly w/ some lime content
- susceptible to coulure, powdery mildew + v. low temperature

• Muscat

- soil: silty sand w/ some lime content
- aromatic character of grapes attracts damage from wasps, bees, grape berry moth.

• Sylvaner

- soil: deep and sandy or calcareous

HISTORY

- 14th century - golden era. 430 wine-growing villages.
 - wines were always a blend - vineyards co-planted
 - balance the vagaries of soil, climate, disease, rot, etc.
 - varietal wines were introduced in the 15th century
 - In the late 18th century, 3/4 of Alsace was planted w/ Elbling, w/ the remainder being Sylvaner + Chasselas.
 - ↳ rapid expansion, w/ Krippelē becoming the dominant grape by 1850.
 - Oidium + Mildew → 1850-1890
 - Cochyis + ~~endemis~~ → 1910-1917
 - ↳ crosses + hybrids reigned supreme
 - Post WWI - Alsace becomes French again
 - 1925 - vote to get rid of hybrid vines.
 - 1942 - hybrids still accounted for 1/3 of all vineyards.
 - ↳ NO hybrids now!
- > larger problems than phylloxera

Alsace

- Alsace is a long, thin strip located bet 47.5° + 49° north of the Equator.
- Cut off from the rest of the country by the Vosges mountains.
 - ↳ rainshadow effect: only 650 mm in the vineyards
 - ↳ warmth + stability of a continental climate.
- most vineyards are at a height of 170-420 meters.
 - ↳ best bet 220-350 m. → warmer here than it is both above + below.

Soil Divisions

- the mountain slopes - siliceous soils - granite, schist, volcanic + sandstone
- foothill slopes - the best sites, calcareous
- plains - alluvial (sand, clay, gravel, loess, loess)

VITICULTURE + VINIFICATION

- earliest, most widespread practice: coplantation + cofermentation
- en foule was common before phylloxera + the need to graft each individual vine on American rootstock.
 - ↳ en foule density: 25,000 vines per hectare → 40 hl/ha
 - ↳ modern density: 4,500 vines per hectare → 80 hl/ha
- PHYLLOXERA → didn't spike until 1904 → France had already figured out grafting.
- most vines are cane-trained - average of 8 buds on a double trained cane vs 15 on a single.

Wine cycle!

- February → Sprouting
 - March/April → bud-break
 - ↳ early bud-breakers (Chardonnay), mid (PM) + late (Pinot).
 - ↳ clay retards, sand promotes
 - April/May → emergence of embryo bunches
 - June → Flowering
 - July → Fruit set
 - August - veraison
 - Sept/Oct → harvest
 - Nov/Dec - late harvest
- ↳ early are susceptible to spring frosts; late to fall frosts

Coulure vs. Millerandage

Botrytis

- 1983 + 1989 - high botrytis vintages
- spores have to be indigenous to the area, lay dormant in soil + bark until activated by the right weather conditions.
 - ↳ alternation of moisture + heat
- a new acid called gluconic acid is produced by botrytis.
- due to the dehydration, potential alcohol is blt 17.5 - 22%.

Coulure - result of alternating conditions of dry/wet + warm/cold AFTER bud break. Results in nutrients going to foliage + vine growth - not to berries. Reduces yields. Created epic ml vintage in Bordeaux.

Millerandage - result of cold + wet weather AT FLOWERING. Many berries do not fertilize remaining small + seedless but staying on the bunch - will not have the positive effects of coulure.

ALSACE

ALSACE / VIN D'ALSACE AOP

• Département: Haut-Rhin & Bas-Rhin

• Subzones:

- blanc only: Blienschwiller, Côtes de Barr, Klevener de Heiligenstein, Scherwiller, Vallée Noble, Val Saint Grégoire, Wolxheim, Coteaux du Haut Koenigsbourg, Bergheim

- rouge only: Ottrott, Rodeun, Saint-Hippolyte

- blanc + rouge: Côte de Rouffach

• Styles & Encépagement:

- blanc (w/o indication of variety): includes one or more of the grapes allowed for varietal wines.

- "Edezwicker": one or more grape varieties (may or may not be vintage-dated)

- varietal blanc wines: 100% of the stated variety (except when stated otherwise)

• Auxerrois

• Riesling

• Pinot Gris

• Gewürztraminer

• muscat: muscat Blanc / Rosé à Petit Grains and/or muscat Ottobrel

• Pinot Blanc (may include Auxerrois)

• Pinot (Klevner): may include PB, Auxerrois, PG + PN (unified as a white wine)

• Chasselas (Gutedel)

• Sylvaner

→ a german term for rosé, a traditional style of Württemberg where white + red wines are blended.

- Varietal rosé / claret / Schillerwein: Pinot Noir

- Varietal rouge wine: Pinot Noir

- Vendages Tardives & SGN: single variety wines produced from (and labeled as) Gewürztraminer, Riesling, muscat, muscat Ottobrel or Pinot Gris.

• Varietals authorized for subzones:

- Klevener de Heiligenstein: Savagnin rose

- Blienschwiller & Côtes de Barr: Sylvaner

- Côte de Rouffach: Gewürztraminer, Riesling, PG + PN

- Vallée Noble: Gewürztraminer, Riesling, PG

- Val Saint Grégoire: Auxerrois, PB, PG

- Scherwiller, Wolxheim, Riesling

ALSACE

ALSACE / VIN D'ALSACE AOP → must be bottled in "fût d'Alsace" bottle

min. potential alcohol:

- blanc: 9.5%
- PB, Pinot, Riesling + Auxerrois: 10%. (10.5% if labeled w/ a subzone or lieu-dit)
- Chasselas, muscat ottonei, muscat, Sylvaner: 9.5% (10.5%)
- Gewurztraminer, Pinot Gris: 11.5% (12%)
- Klevener de Heiligenstein: 11%
- Pinot Noir (rose): 10%
- Pinot Noir (rouge): 11% (11.5%)
- Grand Cru:
 - Riesling / muscat: 11%
 - Gewurz / PG: 12.5%

Additional reqs for VT + SGN:

- No chaptalization
 - must be vintage dated
 - VT wines are late harvested, may be affected by botrytis
 - SGN wines are affected by botrytis + harvested in fies.
 - may not be released until June of the year after harvest.
- [est. 1984]

min. must weights:

- blanc: 144
- varietal wines:
 - Chasselas, muscat ottonei, muscat, Sylvaner: 151 g/L (148 g/L if labeled w/ a subzone)
 - Pinot Blanc, Pinot, Riesling, Auxerrois: 160 g/L (168 g/L inc. GC)
 - Gewurz, PG: 185 g/L (193 g/L - inc. GC)

[10.5/12 if labeled by subzone of lieu-dit]

- VT

- Riesling + muscat - ~~235 g/L~~ → 244 g/L
- Pinot Gris + Gewurz - ~~257 g/L~~ → 270 g/L

- SGN

- Riesling + muscat - 276 g/L
- Pinot Gris + Gewurz - 306 g/L

Max. ps (2008 vintage forward)

- Riesling:
 - 6 g/L (if chaptalized)
 - 9 g/L (if tartaric acid is < 6 g/L)
 - 12 g/L (if tartaric acid is > 6 g/L)

does not apply to SGN or VT Riesling, or Riesling labeled w/ a lieu-dit.

Harvesting: all VT + SGN must be hand harvested, as well as PG + PN labeled by lieu-dit.

ALSACE

→ IMPORTANT CLOS VINEYARDS → (not w/in Grand Cru sites)

- Clos des Capucins (Kaysenberg, Weinbach)
- Clos Jesbat (Turckheim, Zind-Humbrecht)
- Clos Windsbuhl (Hunauhr, Zind-Humbrecht)

CREMANT D'ALSACE App

- Styles + Encépagement:
 - blanc: Riesling, Pinot Blanc, Pinot Noir, Pinot Gris, Auxerrois, and/or Chardonnay
 - rosé: 100% Pinot Noir
- Traditional method
- 9 mos. on lees, 12 mos. total; min. 4 atmospheres of pressure.
- Hand harvesting is manual
- Max. press yield: 100 liters / 150 kg.

VILLAGES + GRAND CRUS

A NOTE ON GRAND CRUS...

- growers, not the merchants, who pushed for grand crus.
- Historically, the producers who were anti-GC were Trimbach, Hugel + Beyer, though Trimbach is talking about releasing some in the future.
 - ↳ Hugel had been using the term Grand Cru, but when the official legislation came down in 1982 - w/ yield, must weight, alcohol limits worse than their own - they chose to no longer use the term.
 - 1975 → 1 (Schlossberg)
 - 1983 → 24
 - 1992 → 25
- List w/ 25 lieu-dits was published in 1983
- complaints:
 - Initially, low must weight + alcohol, high yields
 - process of classifying was too democratic.
 - mentality that each village must have a grand cru, but usually no more than one or two.
- Beyer - against the notion of a GC system categorically.
 - their "Cuvée Particulière" is from GC Pfersigberg (Riesling) & "Cuvée de Comtes d'Equisheim" Gewurz is always from GC Eichberg.
- originally disallowed all blends & alternative varieties, but are slowly allowing these in.

ANDLAV - Bas-Rhin

- grand crus:
 - Kastelberg** → Marc Kreydenweiss, Kipfel
 - Moenchberg** → SE, 240-300m, Silica, Schist + quartz, Riesling.
→ shared w/ Eichhoffen
 - Wiebelsberg** → SE, silty clay over granite
→ Riesling + Pinot, Kreydenweiss + Gresser
→ Silica + quartz. Riesling.
→ Kreydenweiss, Gresser
- producers here: Rémy Gresser, Marc Kreydenweiss
- hard & rocky soil great for long-lived Rieslings. VT is great.

VILLAGES + GRAND CRUS

- As early as the 9th century, 100+ wine villages were established.
- Currently 118!

MARLENHEIM - Bas-phin

- grand crus: **Steinklotz** - 40.4 ha → SSE facing, 200-300m
- Limestone → strong for pin: rose!
- Fritsch, Laugel

DAHLENHEIM - Bas-phin

- grand crus: **Engelberg** - 11 ha.
- Limestone & marl

SCHARRACHBERGHEIM - Bas-phin

- grand crus: **Engelberg** - .5 ha

→ S. Facing, steep, calcareous marl Gewurz + Riesling Bechtold

BERGBIETEN - Bas-phin

- grand crus: **Altenberg de Bergbieten** - 29 ha → Riesling + Gewurz
- marl

WOLXHEIM - Bas-phin

- grand crus: **Altenberg de Wolxheim** - 28 ha. → SE facing 200-250m.
- stony, calcareous marl

MOLSHEIM - Bas-phin

- grand crus: **Binderthal** - 19 ha. → SE facing, up to 300m. Calcareous marl over grey limestone
- Riesling + Gewurz.

BARR - Bas-phin

- grand crus: **Kirchberg de Barr** - 40 ha. → SE facing
- Producers based here: Willm → calcareous marl + limestone
- Gewurz, Sylvaner + Pinot Blanc → Gewurztraminer
- Zisser + Gaensbroennel
- Cvs w/in.

MITTELBERGHEIM

- grand crus → **Zotzenberg** - 34 ha → Albet Serrat
- known for Sylvaner → S. E facing, 320m.
- Limestone + marl
- Riesling, Gewurz, PG + Sylvaner
- (Riesling/Sylvaner = >11%)

VILLAGES + GRAND CRUS

NOTHARTEN - BAS-RHIN

- grand crus: **Muenchberg** - 18 ha.
- Other vineyard sites: **A3 Leop** - Pinot Gris, Ostertag
Heissenberg - Ostertag
- soil: mainly colluvium over granite
- Julian Meyer, known for his Sylvaner from Zellberg.
- Sylvaner + Riesling village.

→ PG + Riesling from Ostertag
→ S facing, 260-300 m., volcanic

BIENSCHWILLER - BAS-RHIN

- grand crus: **Wimmenberg** - 5 ha.
- granite, sand + marl
- Pierre Spemy, Spitz + Fills

→ SSE, 240-320 m., gentle slope
→ Riesling + Gewurztraminer.

DAMPACH - LA-VILLE - BAS-RHIN

- grand crus: **Frankstein** - 53 ha.
- granite soils
- Riesling + Gewurz village, formerly w/ much **Krippelé** + Sylvaner
- Willy Gesselbrecht, J. Hauber

→ 4 separate plots, E + SE facing, steep.
→ tfa, granite; Riesling + Gewurz.

KINTZHEIM - BAS-RHIN

- grand crus: **Praelatenberg** - 12 ha.
- granite
- not generally the highest quality.

→ .1 ha in Orschuiller
→ Gewurz, Jean Becker

RODERN - HAUT-RHIN

- **Groeckelberg** grand cru → 23 ha. in Rodern, .4 ha in St-Hippolyte
- granite with sandstone, shale + coal
- Ehrhaut based here, Jean Sipp + Rolly Fassmann source
- historically known for PN, w/ PG + Gewurz also prevalent.

→ SE. clay schist / granite, Gewurz + PG

BAS-RHIN
HAUT-RHIN

ST. HIPPOLYTE - HAUT-RHIN - most northerly village in the Haut-Rhin!

- grand crus: **Groeckelberg** → see Roderen
- granite + marl
- Paul Blanc + Marcel Debs source from here
- known for Pinot Noir.

VILLAGES + GRAND CRUS

BERGHEIM - HAUT-RIHIN

• grand crus: **Attenberg de Bergheim**
Kammerberg

• other vineyard names in use:

- Burg - Deiss
- Barckenberg - Deiss
- Engelgarten - Deiss
- Grasberg - Deiss
- Pflaenzerreben - Polly Gassmann

• producers located here:

- Marcel Deiss
- Louis Freyburger
- Gustave Lorentz
- Jean-Marie Spielmann

• other producers sourcing:

- Polly Gassmann
- Jean Sipp + Louis Sipp
- F.E. Trimbach

• most famous for its Gewurztraminer, w/ Riesling + Sylvaner important as well.

• many-limestone soils

→ adjoins the western edge of Attenberg de Bergheim - only 3.23 ha. S + SW facing. Steep: 250m, heavy calcareous marls
Riesling + Gewurz. + PG
Gustave Lorentz

RIBEAUVILLÉ - HAUT-RIHIN

• grand crus: **Geisberg** - 8.53 ha.
Kirchberg de Ribeauvillé - 11.4 ha.
Ostberg - 24 ha.

• marl + sandstone

• Kientzler, Jean + Louis Sipp + F.E. Trimbach are based here.

• other producers sourcing: Bott-Geyl

• Up until the 1970s, half the acreage of Ribeauvillé was Chasselas.

→ manual harvest, no chaptalization, no irrigation

→ DEISS, GUSTAVE LORENTZ

→ 25 ha., SE, steep, 210-320m.

→ many-clay soils - limestone

→ varietal wines may be Riesling, Gewurz, or Pinot Gris. (No muscat)

→ Blends: 50-70% Riesling, 10-25%

PG, 10-25% Gewurz, max.

10% Chasselas, muscat, PN.

PG.] cannot be replanted

min. pot. alcohol: Riesling: 12%

PG + Gewurz - 14%, Blend - 14%

must weight: Riesling - 185

PG + Gewurz - 218

where
winstro
le Sommelier
is!

Rodevs,
St-tippolyte +
Ribeauvillé were
famous in the 19th
Century for vin de
paille made w/
Chasselas!

VILLAGES + GRAND CRUS

PIBEAUVILLE, cont.

- grand crus: **Geisberg**
 - 8.53 ha.
 - Riesling country
 - S. facing w/ steep, terraced slopes
 - sandstone + marl
 - Kientzler + Trimbach's Freddy Emile (a large part)
- Kirchberg de Pibeauville**
 - 11.4 ha.
 - S + SW facing, clay over marl
 - Riesling + Muscat
 - Jean-Louis Sipp
- Ostberg**
 - E + SE facing, steep slopes, 250-350m.
 - abuts Geisberg
 - Riesling, first, then Gewurz + PG
 - Kientzler + Trimbach's Freddy Emile

WINDSBUHL - HAUT-RHIN

- grand crus: **Posacker**
 - 26.18 ha.
 - ESE facing, gentle slope, 260-330m.
 - heavy, stony calcareous marl-clay, rich in magnesium over a limestone bedrock w/ marl + sandstone strata.
 - Clos Ste. Hune!

- other named sites: **Clos Ste. Hune** (Trimbach)
- Clos du Windsbuhl** (Zind-Humbrecht)
 - ↳ Riesling, Pinot Gris, Gewurz.
- Riesling + Gewurz
- Marl, Limestone + sandstone.

ZELLENBERG - HAUT-RHIN

- grand crus: **Froehn**
 - 13 ha.
 - SSE, steep, 270-300m.
 - dark, clay + schistous marls
 - Gewurz, PG + Muscat
 - Jean Becker.
- marl + limestone - hilltop!
- Jean Becker located here.

VILLAGES + GRAND CRUS

PIQUEWIHR - HAUT-RHIN

- grand crus: **Schoenenbourg**
 - 40 ha.
 - fully S. facing, steep, 265-380m.
 - marl, limestone, sandstone, silica
 - Votaire once owned part of it?
 - Riesling + Muscat
 - ↳ Marcel Deiss
 - Hugel owns vines here.

Sporen

- 22 ha.
- E. facing, gentle slope, marl + clay
- Hugel produced a Sporen blend called Gantil until that name was disallowed.
- Hugel is based here. Best known for its Riesling.

BEBLINGHEIM - HAUT-RHIN

- grand crus: **Sonnenberg**
 - 32.8 ha
 - SE facing; mod. slope
 - Pott-Gayl
 - Gewurz. Pfl + Sylvaner.
- based here: Pott-Gayl
- sourcing: Marcel Deiss

MITTELWIHR - HAUT-RHIN

- grand crus: **Mandelberg**
 - 12 ha.
 - SSE, 200-240m., calcareous marl
 - Leon Beyer, Pott-Gayl
 - Riesling, Gewurz. Pfl + Muscat
- gravel over limestone
- Deiss sourcing here.

BENNWIHR - HAUT-RHIN

- grand crus: **Marckrain**
 - 38.4 ha. in Bennwihr, 7 ha. in Sigolsheim
 - not an important GC
 - 7 ha. in Sigolsheim

VILLAGES + GRAND CRUS

SIGOLSHHEIM - HAUT-RHIN

- grand crus: Mambourg
 - 65 ha.
 - fully S. facing, steep, 240-360m
 - magnesium rich, pebbly marl topsoil over limestone + marl.
 - best known for Gewurz. + Pinot Gris from Pierre Sparr.
- based here: Pierre Sparr
- sourcing: Paul Blanck, Albert Mann

KIENTZHEIM - HAUT-RHIN

- grand crus: Furstentum
 - 11.35 ha. in Sigolsheim, 14.3 in Kientzheim
 - SSE facing, 300-400m., limestone/marl/sandstone
 - Riesling, Gewurz + Pb
 - Paul Blanck!
- Schlossberg
 - 19.5 ha. in Kientzheim. .5ha in Kayserberg
 - S + SE facing, steep, terraced
 - alluvial clay + sand w/ granitic bed rock.
 - Riesling! → Paul Blanck + Weinbach
→ Pierre Sparr + Albert Mann, too
- granite
- based here: Paul Blanck
- sourcing: Albert Mann, Weinbach

AMMERSCHWIHR - HAUT-RHIN

- grand crus: Kaefferkopf
 - 60 ha.
 - E. facing, gentle slopes w/ high elevation
 - granite bedrock.
 - long regarded as a prime site for blends, but denied GC status w/c of this.
 - varietal wines of Riesling, Pb + Gewurz (no Muscat)
 - blends: 60-80% Gewurz., 10-40% Riesling, max. 30% Pb, max. 10% Muscat
 - min. pot. alcohol + 12%
 - Pierre Sparr + J.B. Adam known for their blends.
- granite + limestone
- producers here: Pierre Adam, Ehrhart.
- made vin de paille in the 19th c.

VILLAGES + GRAND CRUS

KATREUTHAL - HAUT-RHIN

- grand crus: **Wineck-Schlossberg**
- sourcing: Pierre Adam, Boxler, Bernhard.
- shared w/ Ammerschwihr
- S & SE facing, 280-400m.
- granite & mica
- Riesling + Gewurz.

NIEDERMORSCHWIHR - HAUT-RHIN

- grand crus: **Sommerberg**
- limestone soils
- Albert Boxler is based here
- Tom Stevenson: "Used to think the slopes [of Niedermorschwihr] were too high, but the erratic genius of Albert Boxler has forced me to change my mind."
- shared w/ Katreuthal
- 28 ha - fully south. steep, granite, sand + mica.
- Albert Boxler Riesling

INGERSHEIM - HAUT-RHIN

- grand crus: **Florimont**
- limestone + marl
- shared w/ Katreuthal
- approx. 15 ha.
- S + E facing.
- Gewurz + Riesling

TUPCKHEIM - HAUT-RHIN

- grand crus: **Brand**
- limestone, granite + marl.
- vin de paille in the 19th c.
- steep S + E facing slopes, 260-240m.
- 57 ha.
- mica + granite
- warm site → Riesling does best here in cool years (vs in warmer (+ Gewurz))
- Zind-Humbrecht, Jasmeyer, Pierre Spaur + Boxler.
- other vineyard names:
 - Heimbarg** (Zind-Humbrecht)
 - Herrenweg** (Barmès-Brecher + Zind-Humbrecht)
 - Clos [redacted]** (Zind-Humbrecht)
 - **Jebstal**
 - ↓ **Plot Gris**
 - ↓ **Riesling + Gewurz.**

VILLAGES + GRAND CRUS

WINTZENHEIM - HAUT-RHIN

- grand crus: **Hengst**
 - 75 ha.
 - SE facing, steep, 270-360m.
 - dark + calcareous.
 - If there was a GC for Auxerrois, this would be it.
 - **Josmeyer** makes Muscat, Riesling + PG from here, as well as Chasselas + Auxerrois that he cannot label Hengst.
 - **Zind-Humbrecht** → ~~Wendel~~ Gewürztraminer
 - **Barnes-Brecher, Ehrhart, Albert Mann.**

-45% Gewürz.
-30% PG
-14% Riesling
-7% Pinot Noir

- other named vineyards: **Clos Hausener (Zind-Humbrecht)**
Rotenberg (Zind-Humbrecht)
- limestone, granite, gravel, marl & sandstone
- producers here: **Josmeyer, Zind-Humbrecht.**

WETTOLSHEIM - HAUT-RHIN

- grand crus: **Steingrubler**
 - 19 ha.
 - SE facing, gentle slopes
 - clay/marl/limestone w/ granite
 - Pinot Gris, Gewürz + Riesling
↳ **Barnes-Brecher**
- other vineyard sites: **Leimertal (Barnes-Brecher)**
Aleck (Albert Mann)
- producers here: **Barnes-Brecher, Ehrhart, Albert Mann**
- Gewürztraminer stands out here.

EGUISHEIM - HAUT-RHIN

- grand crus: **Eichberg**
 - 57.6 ha.
 - warm + dry → wines of delicacy + aroma
 - Gewürz followed by PG + Riesling
 - **Kuentz - Bas Gewürz. VT.**
 - **Léon Beeyer - "Cuvée de Comtes d'Eguisheim" - not labeled GC.**

VILLAGES + GRAND CRUS

EGUISHEIM, conf.

- grand crus: **Fersigberg** - 56 ha
 - shared w/ Wettolsheim
 - Krentz-Bas Gewurz.
- limestone
- producers based here: Charles Baur, Leon Baur, Paul Schneider
- producers sourcing here: Barmes-Buecher, Pierre Fick, Krentz-Bas, Albert Mann
- Riesling + Gewurz.

HATSTATT - HAUT-RHIN

- grand crus: **Hatschburg**
 - shared w/ Voegtlinshoffen
 - 47.36 ha.
 - SSG w/ mod. slope, heavy yet well-fained soils.
 - Gewurztraminer is best, w/ Pb + Riesling close behind.

GUEBERSCHWIHR - HAUT-RHIN

- grand crus: **Goldert**
 - 45 ha.
 - Gewurz + muscat
 - Zind-Humbrecht + Ernst Bern

HAFFENHEIM - HAUT-RHIN

- grand crus: **Steinert**
 - shared w/ Westhalten
 - Pinot Gris is king.
 - Pierre Fick!
- producers here: Pierre Fick
- producers sourcing: Zind-Humbrecht

POUFFACH - HAUT-RHIN

- grand crus: **Vorbaurg**
 - shared w/ Westhalten
 - Riesling + Pb, followed by muscat
 - Mure
- other vineyard names: Clos-St-Landelin (Mure)
- producers based here: Mure

VILLAGES + GRAND CRUS

POUFFACH - HAUT-RHIN, cont.

- producers sourcing: Lucien Albrecht, Pierre Frick, Schlumberger

SOULTZMATT - HAUT-RHIN

- grand crus: **Zinnkoepfle**
 - shared w/ Westhalten
 - S+SE, 420m., steep, calcareous
 - hot + dry

OPSHWIRZ - HAUT-RHIN

- grand crus: **Pfingstberg**
 - SE, fairly steep, calcareous
 - 28ha.
 - Lucien Albrecht's photo gris
- based here: Lucien Albrecht

GUEBUILLER - HAUT-RHIN

- grand crus:
 - Spiegel**
 - shared w/ Bergtholtz
 - 18.26 ha, E-facing, sandstone + marl
 - Dürler Riesling, Gewurz. + Muscat.
 - Kessler**
 - 28.5 ha, W-facing, red sandy clay, steep
 - Schlumberger Gewurz. + Dürler Riesling.
 - Kitterlé**
 - 25.79 ha, two wings, one facing SE, one SW, schist + volcanic debris
 - built its fame on Clevner (Pinot Blanc)
 - great site of Guebwiller.
 - mainly a site for Schlumberger - Riesling, Gewurz + PO
 - Saering**
 - 26.75 ha., E + SE, sandstone, soft slopes
 - Riesling, Muscat + Gewurz
 - Schlumberger + Dürler

- based here: Schlumberger
- known for Gewurz + PO, but great Riesling + Muscat, PO.
- warm, powerful village.
- sourcing: Albrecht, Dürler

VILLAGES + GRAND CRUS

WUENHEIM - HAUT-RHIN

- grand crus: **Ollwiller**
 - 35.86 ha
 - SE facing, gentle slope, 260-320m., red sandy clay
 - v. dry
 - Riesling + Gewurz.

THANN - HAUT-RHIN

- grand crus: **Rangen**
 - Shaved w/ Vaux Thann
 - 18.81 ha.
 - fully south facing, **v. steep**, 330-480m., poor mineral rich soil - greywacke, tufa, volcanic rocks.
 - covers 89% of Thann → encourages botrytis
 - the river runs below + moderates climate
 - fierce heat + rapid drainage
 - historically famous for Pinot Gris, great Riesling job!
 - Zind-Humbrecht + Schoffit

↗ not much Gewurz, which is sensitive to altitude.

growers have ~~adopted~~ adopted more stringent restrictions, including:

- min. potential AOV of 12 Ltr/m² / 13.5% (AG + G)
- no chaptalization, acidification or decalcification.
- max yield 50m²/ha
- min. vine age - 5 yrs.

- other vineyards: **Clos St-Jacobs** (part of Rangen, Schoffit)
- Clos St-Urbain** (part of Rangen, Zind-Humbrecht)

• soil: volcanic

A NOTE ON CHATEAUX, CLOS + OTHER NAMED SITES:

- "Châteaux" vineyards - few that merit attention
- "Clos" of Alsace - can be part of an official GC or not
 - monopoles will not be granted GC status!
- "Côtes + Coteaux" - intermediary designation bit generic wine + lieu-dits.
- Lieu-dits - thousands of them!

CLOS VINEYARDS OF ALSACE

CLOS DES CAPUCINS

→ & Kaysenberg

- Kientzheim, 3.2 ha.
- Silty alluvium over gravel
- monopole of Weinbach - makes up 20% of their holdings, yet every neck label has "Clos des Capucins" on it
 - ↳ they say this is because the clos has become synonymous w/ the winery.
 - ↳ 100% Clos de Capucins wines are: Cuvée Theo Riesling + Gewurz + Cuvée Ste-Catherine PG

CLOS HAUSSEFER

- Wintzenheim, 1.3 ha.
- monopole of Zind-Humbrecht
- located at the foot of GC Hengst
- Riesling

CLOS JESSA

- Firkheim, 1.4 ha.
- monopole of Zind-Humbrecht
- hot microclimate → high acid + sugar
- Pinot Gris

CLOS ST-URBAIN

- Thann, 5 ha.
- w/ GC Rangien
- Granite + volcanic rock
- monopole of Zind-Humbrecht
- Riesling, PG + Gewurz.

CLOS STE-HUNE

- Hunawihr, 1.3 ha
- within GC Rosacker
- Calcareous clay
- monopole of Trimbach + exclusively planted to Riesling.