



VINS D'ALSACE JOSMEYER

*Wine made from organically and
biodynamically grown grapes*

PINOT BLANC MISE DU PRINTEMPS 2009

THE RANGE

Range : Artist

The wine appears through the sensibility of an artist. Young and impulsive, it shares with you its poetry and its intimacy.

VINES

Terroir : Between Wintzenheim and Turckheim these flat alluvian deposits of the Fecht are rich in clay (22%). The soil is predominantly of sand, shingle, and silt with a high incidence of pebbles and frequent plates of loess. From this vineyard come wines which are soft and sensual.

Age of vines: 35 years on average

Grape Variety: Pinot Blanc

THE WINE

Sugar Level : 5 g /l

Alcohol level : 12 % / volume

Acidity Level : 4,65 g /litre (tartaric acidity)

Yields: 65 hl / ha

Name: Bottling beginning of March, the wine expresses the freshness, the crisp and the delicacy of youth.

Vintage: From early November to end of January the weather conditions are cold with snow. End of February the temperature are mild and at mid March we have a period of colder weather again with some snow on the Vosges Mountains. Spring is really starting at beginning of April, with temperatures going up to 19°C. The vines are starting their vegetative cycle. Due to the very good weather conditions the flowering is starting early, and the 3rd of June all grape varieties are in full flowering. July is warm and the rain is mostly coming with some heavy storms. From the 21st of July the weather becomes more quite and some grapes starts to ripe and to change colour. The ripening is quite rapid under warm days and very less rain. Beginning of September the grapes shows very nicely and healthy. It's a real pleasure to show and to taste them.

We start the harvest on September 8th. Under perfect conditions, dry and sunny, and we finished to pick the crop on October 6th. From the 18th of October, the weather becomes much colder, rainy, with temperature around 0°C. Due to the warm and dry summer, the acidity level in the wines is lower they express their character by a great extract which compensate positively this low level of acidity.

Globally, the wines are full bodied with a nice ripe fruit expression. Well balanced they have a great charm and a very interesting dry expression.

Vinification: The grapes were hand picked and whole-bunch pressed very slowly and gently in pneumatic presses over 5-8 hours to give a clean must and a beneficial amount of skin contact. Transferred to thermo-regulated stainless steel tanks the juice then began a natural fermentation using only its own natural yeast which lasted for one month. The fermentation was initially temperature controlled but was eventually allowed to proceed at its own pace to allow the wine to develop its own character and complexity. The wine stabilized in stainless steel tanks naturally during the winter season and, following a very gentle filtering, was bottled in March 2007 before the heat of summer to preserve the natural carbonic gas (a natural anti-oxidant). Malolactic fermentation is always avoided at Josmeyer and no chaptalization takes place.

Wine Tasting: The nose is open and expressive on white peach and apricot. The mouth is careless and cheerful and is characterized by a very interesting balance between the fine and fresh acidity of 2009 vintage and the pulpy character of fruits.

Food pairings: Ideal served fish terrines, mussels, cockles, omelettes, soufflés, raw vegetables and creamy cheeses.

