



VINS D'ALSACE JOSMEYER

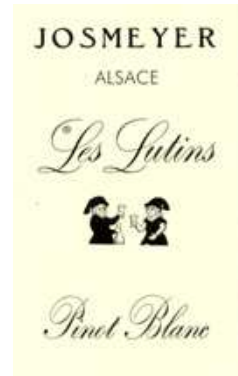
*Wine made from organically and
biodynamically grown grapes*

PINOT BLANC LES LUTINS 2008

THE RANGE

Range : Prestige

Prestige selection wines are blended from Josmeyer's most favored vineyards in Wintzenheim, Turckheim and Wettolsheim. The grapes are hand-picked and carefully chosen from vines a minimum of 35 years old.



VINES

Terroir : Traditionally this wine came from various plots in the Herrenweg de Wintzenheim but Auxerrois can easily get too fast in hot years so to preserve the freshness, we planted the north – facing Rotenberg, to the northeast of the Grand Cru HENGST.

Age of vines: 10 years on average

Grape Variety: 100 % Pinot Auxerrois

THE WINE

Sugar Level : 5 g /l

Acidity Level : 5,4 g /litre (tartaric acidity)

Alcohol level : 11,5 % / volume

Yields: 55 hl / ha

Name: Like the sprites from popular legends, this wine is cheerful, pleasant and good child. It brings pleasure and joy of living.

Vintage: Beginning of the year is quiet mild. The “real” winter only starts end of January until mid February. The second half of the month is mild and the rose’s buds start to grow... but the winter make’s a come-back in March with some more snow. In April, the weather is mild and rainy. May is warm and humid. Vines are growing very well and blossoming begins around the 13th of June what makes 2008 a “normal” year. From July to mid august, the weather is humid and unstable. The big pressing of mildew requires a constant vigilance. During the second half of August and beginning of September, we have a nice and warm summer which allow a good ripening of the grapes. The 13th of September we have a very rainy day with 40 mm in 24 hours... We were scared of a quick degradation of the grapes but a very nice period, cold and dry, followed and saved the 2008 vintage. The harvest begins on Tuesday 16th of September. The 2008 vintage looks great. Wines are very well – balanced with a great body and a fine and ripe acidity.

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 Lutins 2007 is a fine wine, being more full - bodied, with a dry finish and more complexity.

Food pairings: Terrines of fish, mussels, cockles, quiches, omelettes, soufflés, vegetables pies, vegetables terrines, early vegetables, asparagus, radishes, poultry, tarts, creamy cheeses.