



## VINS D'ALSACE JOSMEYER

*Wine made from organically and  
biodynamically grown grapes*

### RIESLING VENDANGE TARDIVE 1995

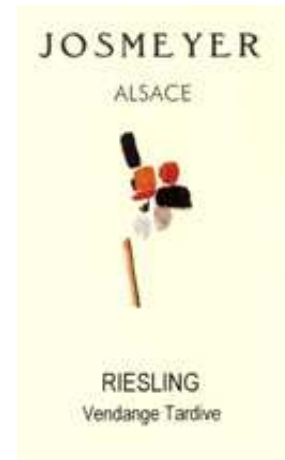
#### THE RANGE

##### Range : Exceptional Wines

Due to very specific climatic conditions (morning fog) from mid-October, the grapes are reaching high levels of ripening, related to the noble rot.

In that case, the botrytis cinerea penetrates the grain of grape, to live his flesh, feed and concentrates acids and sugars to induce drying bay. This destruction instilled in the heart of life itself, is transformed into the grapes into a form of eternity. That may be why they say that it is "noble" rot.

Harvested by successive tries late October to late November, these grapes are used to produce rare wines from a transfigured life. These are real masterpieces.



#### 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:** 40 ans

**Grape Variety:** Riesling

#### THE WINE

**Sugar level :** 28 g / l

**Acidity level :** 9,5 g /litre (tartaric acidity )

**Alcohol level :** 12,2 % / volume

**Yields :** 30 hl / ha

**Vintage:** The Vosges knew a good winter with heavy snowfalls. April was wet and May was nice with some summer temperatures like 25 ° and 27 ° C allow a prompt departure of the vegetative cycle. Between mid-May and mid-June, a cloudy and rainy weather was present. Only July 2, can be considered as the end of the flowering. The crop looks good. On July 5, the heat wave settled until August 6 (38 ° C). Despite some light rain until September 11, the grapes are beautiful in our vineyards, the decay is not important and maturity is well advanced. The heavy rainfall of the 12, 13 and 19 of September lead to a flying start to rot. This decay, thanks to the perfect ripeness of our grapes is evolving rapidly toward the noble rot. But we must harvest quickly to save the crop that is concentrated and reduced day by day. The harvest begins September 26. In unusual wealth, our wines reflect the uniqueness of this vintage.

**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:** Aromas rich and further succeed in the palate. Marked by delicious aromas of tropical fruit, the wine combines finesse, intensity and length. Sumptuous.

**Food Pairings:** rich food (foie gras, sardine tajine, goat chesse (Ossau Irati) and desserts made from apples (tarte tatin), lemon or rhubarb.