



**TOP
SELECTION**
WINES & SPIRITS

RÉMY GRESSER

PINOT BLANC KRITT

2018



Grape Varietals

Pinot Blanc

ABV

12.5%

Soil Type

Gravelly

Average Age of Vines

40 years

Vinification

Harvest by hand, pneumatic pressing, cold-must-settling for 36 hours - fermentation with natural yeasts, no systematic fermentation temperature control, prevent overheating (over 23°C) - matured on fine lees in oak barrels.

History

The Gresser family has been in Andlau, a village halfway between Strasbourg and Colmar, since the 14th century. Their winemaking tradition dates back to 1520 when Thiébaud Gresser began farming the vines on slopes at the foot of the Mont Sainte Odile, a terroir rich in schist which is perhaps the most complex and varied geology of all 119 wine villages of Alsace. The ten-hectare estate is now run by Rémy Gresser, whose philosophy is focused on a love of the land. Using organic and biodynamic methods, Rémy creates wines whose style combines elegance and aromatic richness. Each wine has its own unique personality reflecting Rémy's respect of the terroir's history, culture and environment.

Tasting Notes

A very fresh and energizing type of white wine. Aromas of dry each and yellow plum, perfected by floral scents and notes of ripe lime fruit.