

GRAND CRU KÆFFERKOPF ASSEMBLAGE

Vintage : 2020

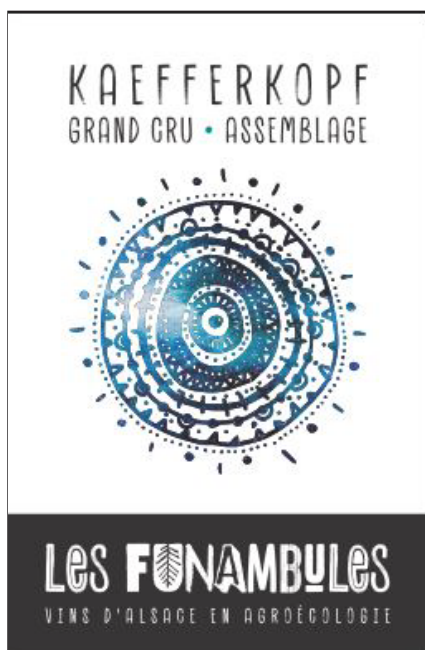
AOC : Alsace Grand Cru

Nb of bottles : 2700



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



Dry white wine. Grappe types and terroirs complexity. Delicate and floral nose of acacia and lemon zest. Fresh on the palate with rich, ripe pink grapefruit acidity. Noble and supple bitterness. A mouth-watering wine with an organic vibration.

The Grand Cru Kaefferkopf spread over 70 hectares on the hillsides of Ammerschwihr.

Plots : 4 plots on the Grand Cru : Hinterkirch (Riesling), Sittweg (Pinot Gris), Hahnen and Winckel (Gewurztraminer).

Age : Planted between 1956 and 1986.

Soil : Granite and limestone.

Exposure : South and East.

Work on vines : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Braided, untrimmed vines. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 40 hectoliters/hectare.

Vinification : Gewurztraminer (60%), Riesling (30%), Pinot Gris (10%). Harvested and pressed together for 12 hours. Partial maceration for 5 days. Indigenous yeast. Addition of 1g/hl of SO2 on the fresh juice.

Maturation : 24 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

SO2 Libre : 0 mg/L - SO2 Total : 5 mg/l

H2SO4 total acidity : 4.43 g/l / Tartaric : 6.8 g/l

Residual sugar : 0.95 g/l

Alcohol : 14.5 % vol.

Tasting : To be served between 10 and 12°C.

Ageing potential : Wine to keep but ready to be drunk today. A decanting will be good.