



Francois Baur

RIESLING 2015
GRAND CRU BRAND
" CLOS DE LA TREILLE "



Origin and location: Brand Grand Cru in Turckheim, Alsace. (south-facing)

Soil composition: made up of granite and 2 micas. Erosion and rainwater infiltration of this acidic soil favours the formation of tiny quantity of clay very rich in trace elements which accumulate in the deep fissures of the vineyard locality. As the vines get older, they push down their roots deep enough to reach these trace elements. These vines no longer suffer from the driest microclimate in Alsace and are often linked to wines of complexity and minerality. Yield: 36 hl/ha

Production: 200 cases

Acidity: 4.87 H₂SO₄

Sugar: 9.20 G/L

Alcohol: 13.70 %

100% Biodynamic: Biodyvin certification.

Vinification and aging: Pressing of the grapes is 100% whole cluster.

They undergo a very slow and gradual pressing. Natural decantation (settling period) after 14 hours of rest. Indigenous yeasts are used, fermentations (thermoregulated) are cool and long. The wine is racked of the gross lees and allowed to age on the fine lees until bottling. The wine is aged in 150-year-old French oak barrels (foudre de chene) until the bottling in July.