

TERROIRSENSE

WINE REVIEW

2018 Alsace lieu-dit Bergweingarten

92+

Luminous straw-gold. Fascinating nose that speaks of the Gewurztraminer in the blend. Then sweet, rich and round, with a long, juicy and lovely mouthfeel, but not the last word in complexity (at least, not yet: a few years in the cellar will no doubt do this plenty of good, and I do think this will blossom in time). For this reason, Paul was telling me that he may add a small percentage of macerated Gewurz to increase texture and complexity. 100% Gewurztraminer with 18 g/L of residual sugar and 4.5 g/L total acidity; the vineyard area has a deep soil that is mostly marl with a little limestone and pink sandstone and is blessed with a fresh mesoclimate. It's an area that has historically always planted to Gewurztraminer and still is today, as the area really is suited to the variety where it is never stressed (water stress is rare here) and gives a very refined wine. Drinking window: 2024-2029.



Ian D'Agata