



CHATEAU D'ORSCHWIHR



ALSACE, FRANCE

Located in northeast of France, Alsace is something of a hidden treasure, known for its very aromatic, floral and spicy white wines – and it's white wines that make up over 90% of the region's production. The region has a unique heritage, as it has changed hands between France and Germany on several occasions throughout history. The wines are heavily influenced by their German neighbors, and even the bottles share the same fluted shape.

Alsace benefits from a semi-continental climate, which is mostly sunny, hot and dry. Situated in the foothills of the Vosges mountains, the vineyards are located in a rain shadow and are well exposed to the sun, which suits the slow ripening grape varieties grown here.

There are 15,500 hectares of AOC vineyards and 53 appellations – 51 of which are designated grands crus. As well as still wines, the region also produces the most popular AOC sparkling wine consumed in France, Crémant d'Alsace. Made mainly from Pinot Blanc, but also from Pinot Gris, Pinot Noir, Riesling and Chardonnay, it is a méthode traditionnelle sparkling wine with a bright, fresh character.

DESIGNATION

2020 BOLLENBERG PINOT BLANC | ALSACE, FRANCE

VINEYARD

The hill of Bollenberg is located between Rouffach and Guebwiller. At an altitude of almost 1,200 feet, it has rich soils which vary depending on the site; from Muschelkalk (sedimentary rock strata) to late-Jurassic limestone. It is one of the biggest limestone hills covering an area of 300 hectares. The Bollenberg region has one of the lowest levels of rainfall in Europe of between 15 and 20 inches per year. This is thanks to the shelter from the rain provided by the Grand Ballon (the apex of the Vosges) and the Vosges mountain range. The exceptional amount of sunshine provides favorable conditions for a rare type of Mediterranean flora and the proliferation of an exclusive fauna.

TECHNICAL

Vineyard Planting: 1963 (80%), 1990 (20%)
 Alcohol : 13.73%
 Residual Sugar : 2.5 g/l (naturally achieved)
 Acidity : 3.12 g/l
 Production : 9,000 bottles

TASTING

Beautiful clear gold in color; offers rich aromatic intensity blended with notes of pear and other white fruit, vanilla, white flowers and woody notes. The supple, fresh and well-balanced mouthfeel charms easily. A versatile Pinot Blanc, this wine works great as an aperitif and pairs nicely with salads, white meat, fish and seafood. With a bit of aging, it will be a great match for hard cheeses.

WINERY

The first recorded mention of the Château d'Orschwihr dates back to 1049. The Hartmann family acquired the Château in 1854. Martin Hartmann turned the vineyards to commercial use in the 50s. His son, Hubert, took over in 1986 and increased the size of the vineyards from 6 to the present 25 hectares. Now, grandson Gautier is the latest in the family to continue the tradition. Not only is the property centuries old, but the Hartmann family philosophy of how to treat the earth, the vineyards, and the wines has also stayed true: deliberate use of ground cover, low yields, and no chaptalization among other practices give beautifully balanced wines and world class Grand Crus.