

Pinot gris lieu-dit « Elmen »

Producer	Domaine Ansen is a one-person-operation run by Daniel Ansen who has earned a degree from University of Bordeaux. In 2010, he has stopped working as a consulting winemaker to take over his relatives' vineyards and launch his own wine.
AOP	<u>Alsace individual field Elmen</u> According to the tale, monks used to live nearby.
Year of planting	1990
Variety	<u>Pinot gris</u>
Day of picking	October 17th 2012
Weather of the vintage	Spring time was dryer and colder than average. August heat waves have favored fast ripening. Botrytis has started to develop early October.
Geology	The ground is deep black clay. The landscape shows slopes. The field lies at the top and both sides of a slope. It is part of Balbronn graben (trough).
Winemaking	Grapes were hand picked. Pressing lasted 6 h. Fermentation was carried out at cool temperature (ca. 14°C). Ageing with fine lies was carried out during 6 months in stainless steel tank.
Bottling	March 28th. 160 cases in 2012. Maximum production from this field: 254 cases.
Yield	67 hl/ha
Tasting	The nose reminds us of candied pear and raisins. The mouth is medium sweet. The clay underground brings a very unique structure to the mouth.
Chemical analyses	Alcohol: 13 % vol. Residual sugar: 20 g/l Non chaptalised pH : 3.45 titratable acidity : 5.10 g/l



