

Pinot gris « Elmen » growth

Producer

Domaine Ansen

is a one-person-operation run by Daniel Ansen who has become a winemaker in Bordeaux. After a 10-year-experience, he took over his relatives' vineyards and launched his own wine.

We are focused on aromatic wines from cool climate. Our range was simultaneously influenced by french and german cultures.



AOP

Alsace individual field Elmen « heights »

THE LEGEND: On the way to Saint-Florent monastery, at the bottom of our Elmen vineyard, there is a sterile and wet place named « Rohracker » - "the reed field". That's where some monks used to live luxuriously. Once upon a Friday, which has to be an ascetic day for Christians who would only eat fish, the monks sent their porter to buy some meat. In Westhoffen, the butcher was very surprised by the request but business was business ! Back to the "Rohracker", the porter looked in vain for the sacred house. There was no trace. Everything had disappeared, swallowed into the ground. Reeds were moving with the wind. Since that day, one may hear voices from the ground depths, cries of despair... This may be the monks asking mercy to God.

Year of planting

1990 & 1999

Variety

100 % Pinot gris

Day of picking

September 24th 2014

Weather of the vintage

2014 was unusually dry during spring time. The summer season allowed the landscape to become greener. Elmen has benefited of a long and even ripening season. Late warm temperatures have influenced fermentations.

Geology

The trough of Balbronn was studied in the 19th century. Elmen lies on a low crest part of that hilly landscape. The underground belongs to the Keuper marl of the Trias period. 210 millions years ago, an ancient sea has evaporated, leaving salt and clay. High amounts of clay contribute to the dark color of the ground and low fertility. The combination of low fertility and a well drained hill top is what makes it possible to produce a complex pinot gris with earthy aromas. Elmen shows a unique balance with crisp acidity and an unbelievable aging potential.

Winemaking

Grapes were hand picked. The fruit was whole bunch air-bag pressed. Fermentation was carried out with indigenous yeast in stainless steel tank. Malolactic fermentation was achieved.

The wine was aged on lees for 6 months in stainless steel tank.

Bottling

April 22nd 2015 after single filtration.

125 cases / Stelvin cap / Saranex liner

Yield

49 hl/ha

Chemical analyses

Alcohol: 12,5 %

Residual sugar: 18 g/l

Organic wine certified by Ecocert FR-BIO-01

Cellaring potential

2017 - 2024

