

« Elmen » growth - Pinot gris

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. The family was growing vineyards father to son since 1603.
AOP	<u>Alsace individual field Elmen</u>
Year of planting	1990
Variety	<u>Pinot gris</u>
Day of picking	October 10th 2013
Weather of the vintage	The 2013 was cooler and with lower yields than expected. Harvest was completed before the end of October.
Geology	 <p>Geology was studied in the 19th century. Elmen lies at the top and both sides of a low hill, which belongs to the trough of Balbronn. The underground belongs to the Keuper marl of the Trias period. 210 millions years ago an ancient sea 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 hill top is what makes it possible to produce a complex pinot gris with unique earthy and pineapple aromas.</p>
Winemaking	Grapes were hand picked. Pressing lasted 8 hours. Fermentation was carried out slowly at cool temperature (during 7 months).
Bottling	April 29 th / Stelvin cap / Saranex liner 125 cases in 2013. Maximum production of this field: 254 cases.
Yield	55 hl/ha
Tasting	Off dry, with a perfume of honeydew and freshly ploughed ground. The clayey underground will contribute to the wine crisp acidity and ageing potential of 10 years.
Chemical analyses	Alcohol: 12.5 % vol. Residual sugar: 16 g/l Non chaptalised / Non de-acidified pH : 3.27 titratable acidity : 6.47 g/l Organic wine

