



# JEAN-BAPTISTE ADAM

ALSACE

**H**ow many of us can say that our family has lived in the same small town for an amazing 400 years. Well the family of Jean-Baptiste Adam can. Not only has the family of Adam lived in the town of Ammerschwihir in Alsace, but in May of 2014 they celebrated 400 years of the family being there as grape growers and winemakers.

Throughout the centuries the family of Adam grew grapes, made wine, sold wine locally and sold wine in foreign lands. They survived the Thirty Years War, the Valois and Bourbon dynasties, the French Revolution, the Napoleonic wars, annexation by Germany and back to France, WWI, WWII, famine, disease, you name it. The family has a history of being leaders in their little hamlet, from nearly all of them serving on the town council to many of them elected Mayor.

Taking the reins from his father, Jean-Marie, in 1996, Jean-Baptiste V began managing the winery. He started working at the winery in 1982, at the age of 21, after finishing studies of wine, enology, and marketing. Soon after taking charge of the company, he modernized the winery and expanded it to create a processing and storage facility for the production of Crémant. In 2003, he embraced the practices of biodynamic agriculture wholeheartedly. In keeping with the family tradition of leading, Jean-Baptiste is now considered one of the leaders of biodynamic farming practices in Alsace.

Jean-Baptiste's daughter, Laure, is now the 15th generation to work in the family business. Armed with a B.S. in Viticulture and Enology, and a Master's degree in Wine Management & Marketing, she is an integral part of the business. She manages all things marketing.

The winery owns 17 hectares (42 acres) and farms another 4 hectares (10 acres) of vineyards, all farmed biodynamically. The grapes from the vineyards they farm go into the les Natures and Le Grands Vins selections.

Long and slow fermentations for the Les Natures and Le Grands Vins selections are carried out in century old wooden casks, 4-5 months for the Les Natures and 4-8 months for Le Grands Vins, using only naturally occurring yeast. The wines spend a further 8-12 months aging in the casks or stainless steel tanks before bottling. After bottling they remain in the cellar for another 6 months before release. Nearly all of the wines are a delightful 12-13% alcohol and perceivably dry.

- *Founded in 1614*
- *15 generations of Adams making wine in the town of Ammerschwihir*
- *Jean-Baptist and Laure Adam, are a father/daughter team. Jean-Baptist's father, Jean-Marie is retired but still weighs in on matters.*
- *17 hectares (42 acres) owned; 4 hectares (10 acres) managed, all farmed biodynamically*
- *Since 2003, Jean-Baptist has been one of the leaders of biodynamic farming practices in Alsace.*
- *Laure obtained a BS degree in Viticulture and Enology and a Masters Degree in Wine and Trade. She manages marketing.*
- *Wines of minerality, balance and restraint. Long ageing potential.*
- *Annual average production of 54,000 cases still wine and 11,000 cases of sparkling wine*

## WINES



- Pinot Blanc Nature
- Riesling Nature
- Pinot Gris Nature
- Gewurztraminer Nature
- Pinot Noir Nature
- Cremant d'Alsace Brut Natures
- Cremant d'Alsace Brut
- Cremant d'Alsace Brut Rosé
- Cremant d'Alsace Brut Emotion
- Pinot l'Auxerrois Vieilles Vignes
- Riesling Kaefferkopf Vieilles Vignes Grand Cru
- Riesling Wineck Schlossberg Grand Cru
- Pinot Gris Letzenberg
- Riesling Letzenberg
- Gewurztraminer Kaefferkopf Vieilles Vignes
- Pinot Gris Vendange Tardive
- Pinot Gris Selection de Grains Nobles