

# Jean-Baptiste Adam

## RIESLING WINECK-SCHLOSSBERG

### GRAND CRU - 2014



REGION: FRANCE - ALSACE



## JEAN-BAPTISTE ADAM

For more than 400 years, Jean-Baptiste Adam and his family have been grape growers and winemakers in Ammerschwihr. Throughout the centuries the Adam family has farmed vineyards, made wine, sold wine locally and sold wine in foreign lands. They survived the Thirty Years War (1618-1648), the Valois and Bourbon dynasties, the French Revolution, the Napoleonic wars, annexation by Germany and back to France, WWI, WWII, famine and disease.

Jean-Batiste V joined the winery in 1982, at the age of 21, after finishing his studies of wine, enology, and marketing. In 1996, Jean-Baptiste took over full management of the property from his father, Jean-Marie. Soon after taking charge of the company, he modernized the winery and created a processing and storage facility for the production of Crémant. In 2003, he converted the vineyards to biodynamic agriculture wholeheartedly. Today, he is considered a leader of biodynamic farming practices in Alsace.

Jean-Baptiste's daughter, Laure, is the

## GRAPES / SOILS

Riesling	Planted 1976	Granite (muscovite & biotite micas)	0.5 acres
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## THE WINE

### Vineyard Profile

- Riesling has been considered the first of all seven Alsatian grapes. Indeed, it already appeared in a major botany compendium, the Kreuterbuch or "herbal", published in 1551 by Bock. Born in the Rhine valley, it is sometimes referred to as "grape of the Rhine" (Edle Gewürztraube in Alsatian language), and is considered one of the greatest white wine grapes in the world.
- Sitting at the end of the valley, the south to south-east facing slopes of Wineck-Schlossberg are sheltered from the prevailing winds, meaning they enjoy a very nice microclimate. The disaggregated granite bedrock gives birth to light soils rich in nutrients, and hence early ripening vineyards. The wine has a very distinctive personality with outstanding floral and fruity flavors, as well as rare finesse, even in its youth.
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### Harvest Notes

- Age of vines: more than 30 years old
- Production: 3100 bottles
- Harvested by hand, pneumatic pressing, long fermentation of minimum 6 months, then ageing in "tuns" on fine lees for another 6 months minimum.



## Winemaker's Notes

- The robe is light yellow.
- The nose is pleasant and fruity and exhibits expressive notes of yellow lemon, grapefruit, followed by some subtle notes of orange peel.
  - On the palate, the entry is frank, followed by a nice acidity which gives the wine a nice balance and a lingering finish. The finesse is enhanced through the sumptuous and fairly latent acidity.
  - To appreciate now for its vivacity, or to keep 10 to 15 years for more and more aromatic expression.
  - Food pairing: Filet of sea bream with lemon butter. Shredded royal crab with citrus fruit.

## Technical Information

- Alcohol by vol.: 13.31%
- Residual Sugar: 3.9 g/L
- Total Acidity: 4.97 g/L

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## REVIEWS

### Riesling Wineck-Schlossberg Grand Cru – 2014

#### 91 Points - Wine Enthusiast, April, 2016

Subtle, friendly notes of lemon peel and flesh perfume the nose and continue in their light, sunny vein on the palate. There is a riper aspect as well that references yellow pear and ripe, juicy apples. The purity shines and the acidity is so fresh it is almost textural. A bright, joyous wine.

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## GENERAL INFO

Country	France
Region	Alsace
Appellation(s)	AOP ALSACE – AOP CREMANT D'ALSACE- AOP ALSACE GRAND CRU -AOP VENDANDES TARDIVES- AOP SELECTION DE GRAINS NOBLES
Proprietors	Jean-Baptiste Adam, Laure Adam
Founded	1614
Winemaker	Mathilde Jaegler and Philippe Ruhlmann
Annual Production	50,000 to 66,000 9L cases
Farming (Sustainable, organic, biodynamic)	Certified Biodynamic DEMETER since 2007, Certified Organic by EcoCert France