

Jean-Baptiste Adam

GEWURZTRAMINER KAEFFERKOPF VIEILLES VIGNES GRAND CRU - 2018



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-Baptiste 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

THE WINE

Vineyard Profile

The sunny Kaefferkopf Grand Cru vineyard stretches over several sub-Vogosian hills in the heart of Jean-Baptiste Adam's estate holdings.

- Altitude: 790 – 1080 feet
- Soils: Granite
- Vines Planted: 1975
- Vine Training System: Double Guyot
- Farmed organically and biodynamically

Harvest Notes

- Gentle, whole cluster pneumatic pressing
- Cold settling overnight at 50°F
- Vinification in temperature controlled, stainless steel tanks at 68°F for several months

Winemaker's Notes

This wine shows a fairly light golden robe. On the nose, it displays a wide and deep palette of aromas where fresh tropical fruits (pineapple, passion fruit and mango) and overripe fruits can be found, over the flowery notes (roses, lilacs and violets) and the herbaceous finish. The mouth is as much enjoyable, since the strength and structure of the wine melt into the big, rich, spicy and fat substance. Still, the high acidity balances and beautifully enhances this wine, which is extremely long on the finish. Enjoy on very special occasions. Perfect as an aperitif with paté, plum pastries and yellow-freshed fruits. Pair with chicken tangine with preserved lemons and green olives.

Technical Information

- 100% Gewurtztraminer
- Alcohol: 13%
- Total Acidity: 3.14 g/l
- Residual Sugar: 49.9 g/l
- Certified Organic by ECOCERT
- Certified Biodynamic by DEMETER



REVIEWS

Gewurztraminer Kaefferkopf Vieilles Vignes Grand Cru – 2018

93 Points - Wine Enthusiast, November, 2020

The touch of smoky reduction sits well with the rich peach and Mirabelle aromas of this wine. A slight herbal lift also promises freshness. The palate comes in with juiciness enhanced by medium sweetness and a rounded, mouthwatering texture that has gentle pithiness. The finish is medium sweet but harmonious.

91 Points - jamesuckling.com, July, 2021

Still very fresh, this is just beginning to develop the spicy character these wines are famous for, and has plenty of sliced pear, too. At once bright and rather succulent on the palate, this is lively for gewurz. Fair length. From biodynamically grown grapes with Demeter certification. Drink now.

93 Points - Wine and Spirits, October, 2021

Together, this Gewurztraminer and the Riesling (also recommended here) from Kaefferkopf make it clear why this is the Adams' prized terroir. Both wines share a savory suppleness, here interpreted by the distinctive flavors of finely ripened gewurz in litchi, guava and cider-apple notes. The wine is long and spicy with scents of mace. Its fruit-skin astringency will add umami depths to garlic sausages in *choucroute*.

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