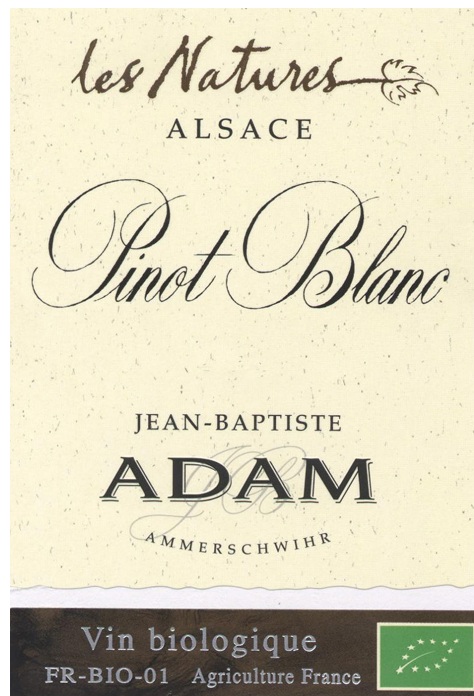


Jean-Baptiste Adam

PINOT BLANC "LES NATURES" - 2019



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 15th generation to work in the family business. Armed with a B.S. in Viticulture

GRAPES / SOILS

Pinot Blanc	Planted 1975 – 2010	Granite	7 acres
-------------	---------------------	---------	---------

THE WINE

Vineyard Profile

Vineyards in Ammerschwihr.

- Altitude: 656 feet
- Soils: Granite
- Vine Training System: Double Guyot
- Exposure: Southeast
- Vines Planted: 1975 – 2010

Harvest Notes

- Hand harvested
- Gentle pneumatic pressing before settling
- Fermented in century-old wooden casks at controlled temperature of 68° F using only indigenous yeasts for approximately 5 months
- Aged in casks 8 – 12 months
- Aged in bottle 12 months

Winemaker's Notes

Produced in perfect harmony with the soil, the earth, the air and the vines, "les Natures" organic wines are fully dedicated to the expression of grape variety. This Pinot Blanc immediately reveals its character full of finesse and lightness. Fruity aromas, freshness, and elegant acidity combine harmoniously and make this pinot blanc a dry and balanced wine. Pair with starters, fish, seafood and white meats.

Technical Information

- 100% Pinot Blanc grapes
- Alcohol: 13%
- Total Acidity: 2.79 g/l
- Residual Sugar: 3.37 g/l
- Certified Organic and Biodynamic



REVIEWS

Pinot Blanc “les Natures” – 2019

91 Points - Wine and Spirits, October, 2021

Earthy notes of buttery mushrooms fill this wine's sturdy structure and textural richness. Its firm acidity makes it a great match alongside raclette.

90 Points - Terroir Sense - Ian D'Agata, October, 2021

Pale yellow. Aromas and flavours of white peach, honey and beeswax. A spicy nuance gains steam on the medium-long fresh finish. May not be the last word in complexity but this is so much fun to drink I found I couldn't put the glass back down. I think Adam has knack with this wine.

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