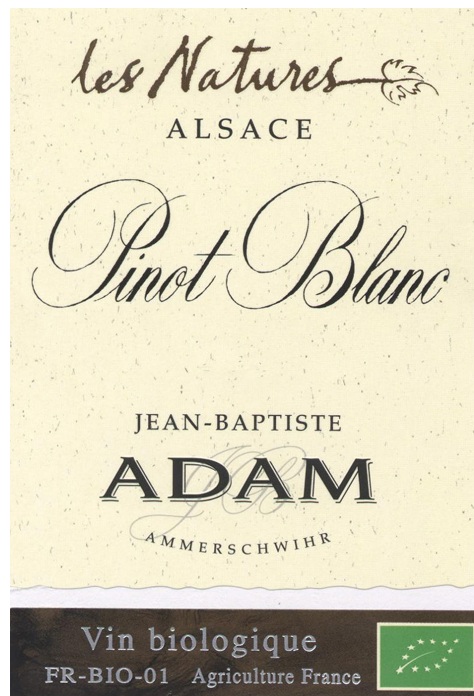


Jean-Baptiste Adam

PINOT BLANC "LES NATURES" - 2020

REGION: FRANCE - ALSACE



JEAN-BAPTISTE ADAM

For more than 400 years, Jean-Baptiste Adam and his family have been grape growers and winemakers in Ammerschwih. 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 15th generation to work in the family business. Armed with a BS in Viticulture

THE WINE

Vineyard Profile

Estate vineyards in Ammerschwih.

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

Harvest Notes

- Hand harvested
- 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
- Bottle aged 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 reveals personality and finesse. Fresh and fruit forward, elegant with delicate acidity, this wine is dry and well balanced. Pair with white meat, seafood and appetizers.

Technical Information

- 100% Pinot Blanc
- Alcohol: 13%
- Total Acidity: 3.20 g/l
- Residual Sugar: 3.88 g/l
- Certified Organic and Biodynamic



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