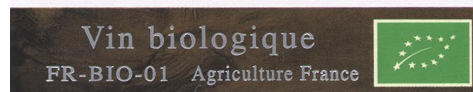
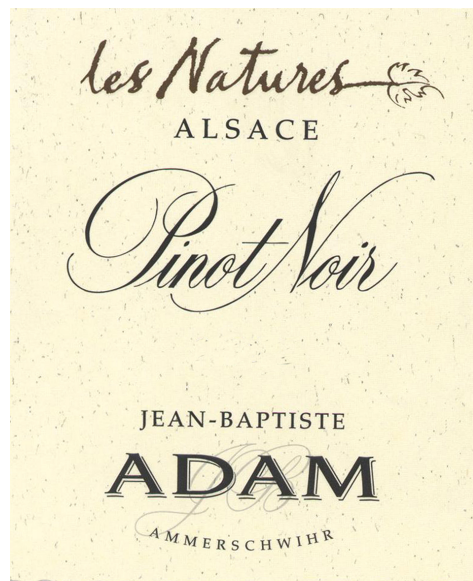


Jean-Baptiste Adam

PINOT NOIR "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-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

Vineyards in Ammerschwihr. Pinot Noir is the only red wine in Alsace, and may have been grown as far back as Roman times.

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

Harvest Notes

- Hand harvested in September
- Grapes destemmed, then very gentle crushing
- 2 weeks maceration for full flavor and color extraction
- Fermented and aged in century old French oak casks for 18 months
- Bottled without filtration

Winemaker's Notes

Produced in perfect harmony with the soil, the earth, the air and vines, "les Natures" organic wines are fully dedicated to the expression of grape variety. This Pinot Noir has a deep ruby robe with purple shades. Lightly smoked on the nose, it unveils black fruit aromas (blackberries and blueberries), followed by notes of tobacco. In the mouth, the smooth attack leaves way to blossoming flavors of raspberry and blackberry, over a background of bergamot. The acidity provides a lively character, supported through the firm taste of black pepper before kirsch. This leads to a velvety finish. Pair with duck terrine with green peppercorns, beef tenderloin with cranberries, or with red meat and cheese.

Technical Information

- 100% Pinot Noir grapes
- Alcohol: 12.5%
- Total Acidity: 3.16 g/l
- Residual Sugar: 0.12 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