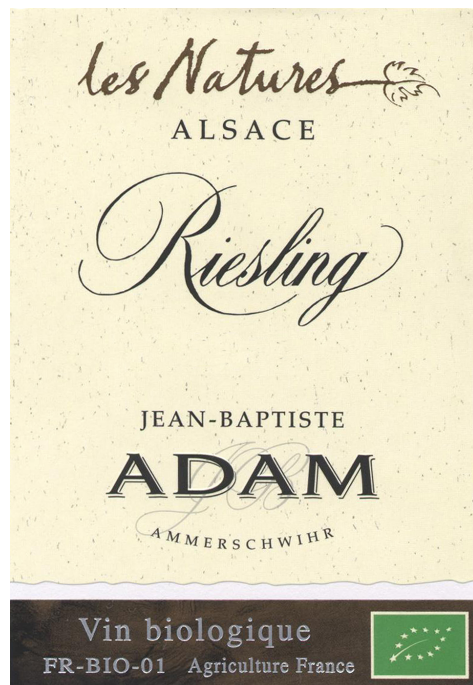


# Jean-Baptiste Adam

## RIESLING "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 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.

- Soils: Granite
- Altitude: 650 feet
- Exposure: Southeast
- Vines Planted: 1975 – 2010
- Vine Training System: Double Guyot

#### Harvest Notes

- Hand harvested
- Pneumatic pressing
- Cold settling
- Indigenous yeasts only
- Fermented in century old wooden casks at 68°F

#### 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 full-bodied Riesling begins with aromas of white flowers, fresh lemon and lime. The attack is well structured with vivacity, full and lively. Crispy and refreshing, the wine will please aficionados of dry, expressive and complex white wines.

Pair with goat cheeses, seafood and sushi.

#### Technical Information

- 100% Riesling
- Alcohol: 13%
- Total Acidity: 4.37 g/l
- Residual Sugar: 2.41 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                                    |