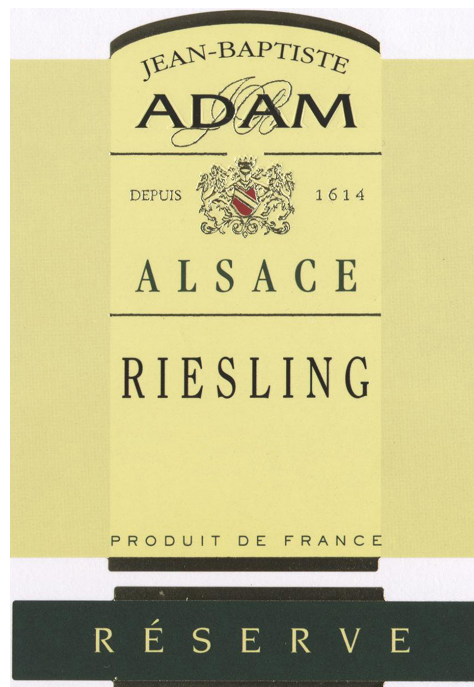


# Jean-Baptiste Adam

## RIESLING RESERVE - 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

Riesling is considered to be the first of the 7 Alsatian grape varieties. Recognized as one of the world's finest white wine varieties, it is a gastronomic wine par excellence. Hillside vineyards near Ammerschwir.

- Soils: Chalk, clay and granite
- Vines Planted: 1975 – 2010
- Vine Training Method: Double Guyot

#### Harvest Notes

- Hand harvested
- Gentle pneumatic pressing of whole grapes
- Gravity settling
- Vinification in temperature controlled, stainless steel tanks

#### Winemaker's Notes

Floral and expressed citrus aromas, complimented by scents of white flowers. A straightforward attack on the palate, with lively acidity on the lingering and wonderful refined finish. Refreshing structural acidity creates a well-balanced Riesling.

A perfect companion for charcuteries, grilled fish, smoked salmon, seafood such as oysters, shellfish, crustaceans, calamari and sushi. Gorgeous with a traditional Alsatian choucroute.

#### Technical Information

- 100% Riesling
- Alcohol: 13%
- Total Acidity: 4.56 g/l
- Residual Sugar: 2.18 g/l



## 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