

Jean-Baptiste Adam

SEC SI - 2021

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 and Enology, a Wine and Commerce license, and a master's degree in Wine Management & Marketing, she is an integral part of the business.

Jean-Baptiste Adam produces wines of elegance, balance, minerality and longevity.

THE WINE

Vineyard Profile

Vineyards in Ammerschwihr.

- Soils: Granite

Harvest Notes

- Hand harvested
- Pneumatic, whole cluster press
- Cold settling at 50°F
- Fermented in century-old wooden casks with temperature control at 68°F
- Aged at least 6 months on lees

Winemaker's Notes

"Sec" for dry, "Si" for Yes! Fruity, crisp and fresh. A delicate Sylvaner combined with the seductive scent of Muscat. An elegant nose with notes of fresh fruits. The lemony, crispy palate creates liveliness, freshness and youth. Resistance is futile!

Enjoy as an appetitif, pair with poultry, sushi or a cold buffet.

Technical Information

- 70% Sylvaner, 30% Muscat
- Alcohol: 11.9%
- Total Acidity: 3.66 g/l
- Residual Sugar: 2.06 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