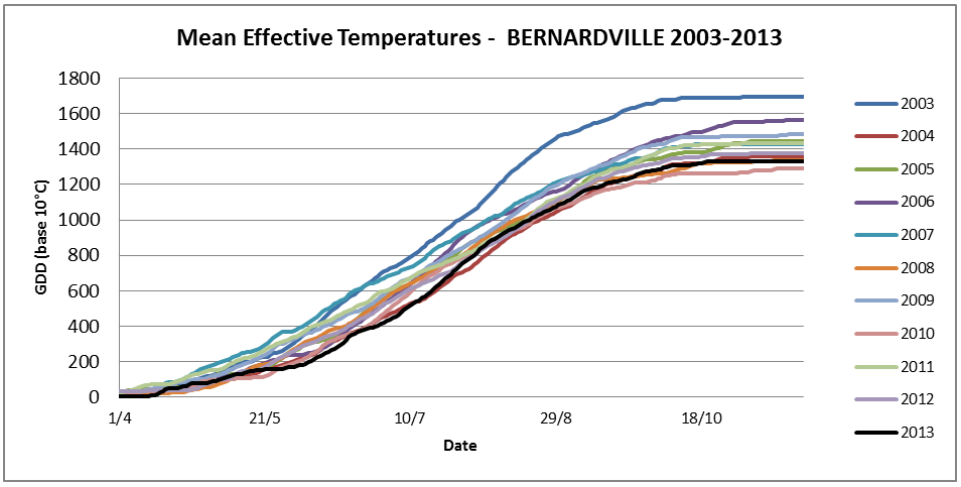
VINTAGE 2013 - Alsace

Alsace

On the blue schist *terroirs* of Alsace, late harvests are typical even in so-called normal years. Bud burst took place mainly during early May and the first signs of flowering didn't appear until the beginning of July. If we look closely, the thermal kinetics of this vintage in Alsace are less exceptional than in other regions. The cool temperatures during April, and particularly in May, resulted in delayed phenological responses, without doubt, but this phenomenon was less significant than in the Rhône Valley and southerly vineyards. As elsewhere, flowering was hampered by low spring temperatures and substantial rainfall in May (112mm). The ensuing *coulure* developed into a form of noble rot at the end of the season. The delay was offset by a warm, sunny July, allowing this vintage to take its place amongst other recent vintages which were also late harvest years (2008, 2010, 2012, or back in 2004), which today are considered great Alsace successes.



The following month of August was cooler but just as dry, so much so that the two summer months accounted for the lowest amount of rainfall (80mm) since 2003. The berries, therefore, remained small and developed high aromatic properties. The potential alcohol content remained moderate over a long period (11 to 12 % even during the last week of September), along with high levels of acidity. The arrival of noble rot in early October enhanced the aromatic palette and increased the concentration levels of acidity and sugar, remaining strict (over 7g total acidity, PH 3).

VINTAGE 2013 - Alsace

Harvesting took place from 14th to 25th October. Despite the low degree levels, the first tastings reveal wines with a pleasant savoury character. Low yields (30hl/ha) and small-sized berries have produced dense and full-bodied musts, with promising high acidity levels and fruitiness. Distinctive personalities are already taking shape even before the first signs of fermentation. Fels needs time for its lively acidity to harmonise with its full body ; Buehl seems well-integrated with all the components already interwoven and a sensation of acidity unusual for this *cru* ; Berg shows more fullness at this stage, without flabbiness, and topped with a lovely spicy complexity.