

Domaine Schoech



Schlossberg Pinot Gris Grand Cru



At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Pinot Gris (100%)
- **Average Annual Production:** 1,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** 10-15 g/l
- **Average Total Acidity:** 6 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** South-facing parcels in the dramatically steep Schlossberg Grand Cru overlooking Kaysersberg at 230 to 400 m.
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** Trained in Guyot, planted at 5,500 vines/ha
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** By hand, early-late September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks, fermentation lasts 1-3 months.
- **Pressing:** Whole-cluster, direct pressing
- **Time on Lees:** 5-6 months
- **Malolactic Fermentation:** Very rarely occurs, controlled by temperature
- **Élevage:** 12 months in stainless-steel tank followed by two years in bottle
- **Press Wine:** Ferments with *vin de goutte*
- **Fining and Filtration:** Unfined, plate and/or diatomaceous earth filtration
- **Sulfur:** Applied after fermentation and at bottling. < 100 mg/l total and 30 mg/l free.

In The Glass:

Schlossberg Pinot Gris, above all else, is saline and savory. Lacking the honeyed note encountered in other wines, due to the poor soils and small, concentrated berries that this site gives in nearly every vintage, the wine is dominated by notes of crushed rock and subtle aromas of spice. Even with its 12g of RS, this wine reads as barely off-dry.