



Alsace Grand Cru OSTERBERG 2015 Riesling

Fruity, dry and straightforward



Appellation:

Alsace Grand Cru OSTERBERG

Locality:

Osterberg, exclusively areas on the edge of Ribeauvillé. Hillsides facing East South-East at an altitude of 250 to 350 meters, and on average to steep slopes which benefit from excellent levels of sun. Osterberg is a well-known wine-growing area, mentioned in documents from the Middle Ages. The Lords of Ribeaupierre cultivated their vines there.

Type of soil:

The soils are rich in clay and small stones. The substratum is essentially composed of Muschelkalk with a moderate quantity of marl, and in the East of Lettenkohle with dolomitic chalks and multicoloured marls. The presence of dolomitic chalk and thus of dolomie induces some water storage capacity in the soil. This water can be released progressively in case of dry and warm conditions and thus prevent the vines from suffering from lack of water. Furthermore, these vineyards oriented East South-East with high amount of clay are cooler than the Grand Cru Kirchberg. The expression of the wines is "harder" and more "austere" compared with the Kirchberg. Our vines are present in the deep and marly soils of the east as well as in the stony part in the west on the Grand Cru.

Certified organic grapes for an enhanced terroir expression:

Started in 2005, our conversion to organic production took a concrete form three years later in 2008 with the ECOCERT certification. Since 2012, all the cellar operations are also covered by the European specification so that we can now speak about organic wines.

Wine character:

The nose is open on lemony flavors. Delicate on the palate, fruity and very enjoyable on various fruits. This is a typical Osterberg with a structure of mature acidity giving the wine length and persistence. A dry wine with tension, but not extreme.

Tips for consuming:

Young wine that will benefit from ageing. A perfect wine for dishes calling for great dry aromatic white wines : seafood and crustaceans, fish (grilled or smoked) and of course young goat cheese.

The 2015 vintage:

This vintage follows a mild winter, with almost no frost days. The vines started their development mi-April, a normal date. Spring can be qualified as normal in term of rainfalls but also temperatures. The flowering took place mid-June under good conditions. Beginning of July was exceptionally warm. Some grapes suffered from the sun rays. These warm conditions accelerated the development of the vines. Mid-August some precipitations were welcome and helped the vines to finish their maturation cycle. We started harvesting mature and sound fruit on September 8th.

Press:

16,5/20 - Guide Bettane et Desseauve 2019
15,5/20 - Guide de la revue du Vin de France
92/100 - The Wine Advocate - Robert PARKER - July 2017
92/100 in the Revue du Vin de France 2022 guide



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