



## Pinot Gris Sélection de Grains Nobles 2005 Coeur de Tries

Perfect expression of Botrytis Cinerea (Noble Rot) on Pinot Gris



Domaine Louis Sipp

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### Appellation:

Alsace, carrying the label "Selection de Grains Nobles"

### Locality:

This selection has been made in the Trottacker at the east of the Grand Cru Osterberg

### Type of soil:

The Louis SIPP vines are located in the geological fracture zone of Ribeauvillé. Therefore, they constitute a highly geologically fragmented territory. They are above all areas with hard chalk, clay and marl from the Liassic and Triassic periods, sandstone clay, and calcareous, chalky conglomerates from the Oligocene period. The area is also characterised by silt-laden deposits, originally loessial, and by glacia and sandy alluvium in the valley and on the plain.

The Pinot Gris which produce this vintage are found in deep and heavy soils, rich in marl, with patches of chalk and sandstone. The vines are exclusively situated on the hillsides around the Grand Cru Osterberg, and are thus well exposed to the sun. The clay of the soil insures a regular supply of water to the vine stock, allowing a steady maturing process up to very high levels of maturity. The chalk in the soils helps to maintain the acidity of the grapes. This is important in order to get well-balanced wine. This combination of high maturity combined with noble acidity is the signature of a great terroir for liquorous wines.

### Wine character:

Nice gold color. Intense and pure nose on honey, dry apricot, quince and lavender. On the palate, ample, rich but not heavy at all thanks to the presence of a nice acid support.

### Tips for consuming:

To be appreciated with dishes calling for liquorous wines. In our opinion, it merits savouring without accompaniment, just for its own sake.

Can be appreciated immediately, but can still age.

### The 2005 vintage:

This vintage started with a normal winter, dry with strong freezing days in December 2004 and January 2005. April was mild and rainy, which was favourable for the beginning of the vegetative cycle of the vines. The flowering period took place under high temperatures which lasted from mid of June to end of July and eased the growth of the vines. August was more contrasty, pleasant at the beginning and then cooler in the second half. With these low temperatures, the acidity of the grapes was maintained. The good weather of September allowed the grapes to mature perfectly with no development of diseases. The dry winter, the low precipitations in spring and summer, the very nice September month and our choices of vineyard management yielded to a very small harvest : 55 hl/ha for the Alsace appellation and a very low 30 hl/ha for the Grands Crus. On this point, this vintage can be compared with 2003. Three points can summarise this vintage: very low yields – perfectly sound grapes – nice and ripe acidities. With no doubt, the key factors for a great vintage!

### What does " Sélection de Grains Nobles" mean ?

In order to be awarded the label "Sélection de Grains Nobles", which was defined by the ministerial ruling of 01.03.1984, an Alsace wine must fulfil the following conditions:

- It has to come from a single vine species, and must be sold with mention of the species on the label
- It has to be sold with a mention of the vintage
- It has to be produced from vines that have been declared to the INAO
- No addition of sugar is allowed
- It has to pass successfully a blind tasting and a chemical analysis

### What do we mean with "Coeur de Tries"?

The berries that gave this wine have been harvested after a very strict selection, where only the berries touched by Botrytis Cinerea (or Noble Rot) and the berries concentrated by the sun have been taken. These berries had an alcohol potential over 20%.

A couple of factors lead to the regular formation of Botrytis in this vineyard:

- The vine is not very vigorous. The grape production is low. The vine is not very sensitive to diseases. This makes possible to get sound grapes very early, with high maturity. These grapes constitute a perfect substrate for the development of Noble Rot.
- Thanks to the cultural techniques (the soils are ploughed), the root system of the vine goes deep into the soils and can get a regular supply of water what is one of the key factors to achieve a good maturing process.
- These soils contain also chalk which helps to keep good level of acidities in the grapes
- Finally, thanks to a specific microclimate of cold wind during the summer nights, the acidity degradation is not as fast as in other places.

All these conditions, from the geology to the microclimate, are key factors to get these very exceptional "Coeur de Tries" wines.

### Vinification:

Manual harvest of berries attacked by noble rot only. Smooth and long pressing of the grapes. Traditional vinification process with temperature control.

### Press:

"Coup de Coeur" 2 stars in Guide Hachette 2009  
19/20 - Bettane & Desseauve 2009 Guide  
17.5/20 - Guide de la Revue du Vin de France 2009

### Technical data:

Alcool: 12.0%  
Residual sugar: 187 g/l  
Date des vendanges: 12 October 2005