



Bin No:  
0640

Wine: **Pinot Blanc 2015 Vt**

Country: *Alsace*

Region: *Bergheim*

Producer: *Engel Fernaud*

Vintage: *2016*

Colour: *White*  
Grape Variety: *95% Auxerrois - 5% Pinot Blanc.*

Status: *Still*  
*Biodynamic - Organic*  
Allergens: *contains sulphites*  
Dry/Sweet: *2 (1 is dry, 7 is very sweet)*  
abv: *12.0% - bottle size: 75cl*



### Tasting Note:

*Ripe fruit, apple, peach, slightly spicy and delicately honeyed scent. Dry but fruity flavour. In addition to the smell of the subtleties of taste is a melon and ripe apricot.*

### Winery information:

*Its history is rich in encounters. The quality of its soils and wines has been described in writings since 742 and many illustrious people have shared the pleasure of tasting the famous wines of Rorschwihr (Pépin le Bref, Clément III,...).*

*Sited at the entry to the village, the estate Fernand Engel looks down from its hilltop location, its modern look offering a striking contrast to its surroundings. As soon as you arrive, your unreserved attention will be captured by a statue thrust high into the sky, with its arms opened wide before you.*

*This angel is the very symbol of their name. This figure embodies par excellence the qualities of Fernand Engel wines which make them charming and successful: Femininity, Finesse, Freshness, Elegance, Balance and Ecology.*

*Back in his tender childhood, Fernand used to skip about the vineyards. At harvest time, he followed his father and climbed up to the small family press to taste the juice. His forefathers cultivated cereals and vines for decades, but Fernand has a clear preference for work in the vineyard.*

*At the end of the Second World War, the Alsatian vineyard undergoes a revival and 1949 sees the start of the great wine adventure in the family.*

*The entire vineyard of OWN HARVEST is spread over more than 160 sites in 8 different villages ! The whole thing is a veritable mosaic of terroirs!*

### The Region

*Alsace now that's what I call a colourful region, down to the half-timbered houses that sport their identity with fierce pride. Nevertheless, there are also hidden treasures to be found outside of the region's best-known towns and villages. Located in the centre of Alsace, at the foot of the castle of Haut-Koenigsbourg,, Rorschwihr*

is one of those small villages possessing a seemingly discreet character that chimes somewhat ambiguously with wisdom, sobriety and distinction.

### The Vineyards:

*Rorschwihr-Bergheim: Calcareous brown soils on Lias and Oligocene marls, on loess and hard limestone. Wines of guard, generous and powerful.*

*Orschwiller-St Hippolyte-St Pierre: Glossy and stony leached brown soils, acidic brown soils on stony soils, calcic brown soils on loess loosely washed loess.  
Very aromatic wines, variable keeping depending on the vintage.*

*Rotenberg (Bergheim): Terroir of limestone marls, stony and ferruginous.  
Wine profile: very fruity, charming, radiant and powerful, nice length on the palate.*

*Silberberg (Rorschwihr): Terroir composed of clays on silicified muschelkalk,  
Wine profile: racy and virile, complex and marked acidity, delicate bouquet, aromas of lemon and lemongrass.*

*Kugelberg (Rorschwihr): Clay-limestone soil on oolitic limestones.  
Wine profile: vanilla notes, beautiful intensity of overripe fruit and candied fruit, brioche and toasted notes.  
Soft attack, beautiful maturity.*

*Clos des Anges (Rorschwihr): Wine profile: Presents both a soft character and a marked freshness typical of this Grand Cru. Subtle aromatic expression. Notes of candied fruits, almonds and spices ... synonyms of concentration and botrytis. Wines of powerful and racy guard.*

*Grand Cru Gloeckelberg (Rodern): Terroir brown acid and sandy and more or less clay, outcropping shale and sandstone of the Carboniferous, and the Vosges sandstone crowned the hill. Granitic substrate. South and south-east orientation. Cited since the Middle Ages, and once property of the convents of Colmar.  
Wine profile: Finesse, lightness, very long persistence in the mouth. Round and suave.*

*Grand Cru Praelatenberg (Kintzheim): Heavy shallow siliceous soil on metamorphic bedrock (gneiss and granite). Cite since 823, this grand cru belonged to the prelates of the abbey of Ebersmunster.  
Wine profile: Intense nose of passerillage and beeswax. Sharp and delicate attack, Nice minerality. Fine and elegant.*

### Vinification:

*The 62 ha of the estate are the subject of constant attention. The vineyard has been organic since 2001 is conducted with the greatest respect for biodiversity.*

*The work of the land in organic and biodynamic allows the joint development of a rich microfauna on the surface and multiple microorganisms in soils. The latter are capable of ensuring soil fertility, combating their degradation, erosion and drought. They can restore fertility and stability to any degraded soil, as they make available to the plant all soil minerals that have been blocked by years of conventional farming.*

*The land is fertile, the vines robust and the grapes are healthy.  
This long-term work ensures the sustainability of this natural and cultural heritage.*

## *Biodynamics*

*This practice goes further than organic farming.  
(thesis of Rudolf Steiner-founder of anthroposophy, early 20th century).*

*It is based on a global reasoning that takes into account all interactions between land-water-plant-air-wildlife-flora.*

*It particularly highlights the importance of the nature of the soil and cosmic influences.*

*It is based on the use, at specific times, of animal, vegetable and mineral preparations, for the care of the soil and the vine.*

### *A state of permanent watch*

*A constant observation of the vine in its environment and a strict monitoring of meteorological conditions are essential in organic farming, because the only treatments are preventive and non-curative.*

*Understanding the vine is essential for providing the most appropriate care.  
Seeding complementary plants to the vine.*

*Before planting a vine, a long rest is essential. The soil is then seeded with nematocidal plants (nematodes = soil worm that inoculates the shortnose virus). So, the soil is regenerated in a completely natural way.*

*Bernard also sows plants between rows of vines. Some species are used to improve soil structure and promote active microfauna, others are used as nitrogen supplement.*

### *The means of fertilization*

*The few fertilizers used are organic. They are sometimes supplemented by the contribution of a compost "organic" directly produced on the company based on manure of cattle and horse. The fermentation of these elements is favored by the contribution of biodynamic preparations.*

*The winter grinding of the vine shoots and the misting of a preparation of horn dung also make it possible to restore to the vine its own elements and its own energy.*

### *The Lunar calendar tracking and Sowing calendar*

*Organic processes on earth are repeated in "time" and at regular rates. They result in part from cosmic influences. The effect of the rotation of the earth or the influence of the moon for example are recognized. Yet other planets interact as well. These planets use the classic elements: heat, earth, air-light and water as mediators to the Earth.*

*At the practical level, it is not necessary to have astronomical knowledge to take into account these effects on the vines and on the wines. All you need to do is consult the lunar calendars and planting schedule (published each year by the biodynamic crop movement) to find the most favorable dates for the various technical interventions (planting dates, sowing date, date of harvest, date of planting). bottles, ...).*

## Pinot Blanc 2016 - Heritage

*The Vineyard: Rorschwihl plots (calcareous brown soils on thick loessic bedrock) and Bergheim plots (calcareous brown soils on Oligocene marls, deep sandy-clay soils).*

*The vineyard aspect is East and South East and low gradient (1 to 2%).*

### *Vineyard management:*

*According to the method of organic farming - controlled by ECOCERT - FR-BIO-01.*

### *Tasting Note*

*Apperance: Beautiful light yellow colour.*

*Nose: Beautiful intensity, fruity and ripe nose, still expressing its youth: aromas of pear, quince, vanilla, spices. Beautiful maturity of the fruit. Expression of hot bread, pastries in second impression.*

*Mouth: Fresh and supple palate. Fine and round wine, intense and dominant fruity expression. Fine and discreet acidity. Strong persistence of the fruit.*

*Characteristics of the wine: Pinot Blanc pleasant on the fineness and the fruit.*

*Serve temperature: 10 °*

*Ageing Potential: up to 5 years*

### *Food Reccommendation*

*Pair with salads, fish and shellfish.*

