



# A.O.C ALSACE

## PINOT BLANC 2024

### MISE DU PRINTEMPS



#### What I know about the Pinot Blanc Mise du Printemps....

It is part of the "Artiste Series", four fruit wines where the artistic label changes every 3 years. The bright yellow, combined with the soft greens, illuminate this cuvée dedicated to spring and the renewal of life and nature...

**Grape varieties :** 70% Pinot Auxerrois - 30% Pinot Blanc

**Age of vines :** 40 years

#### The Terroir :

This emblematic cuvée is made up of around twenty plots, ranging from the northern slopes of the Grand Cru Hengst (the iron-rich marl-limestone terroir of the Rotenberg) to the alluvial and gravel terroirs on the plain around the commune of Wintzenheim.

#### Soil preparation :

Sowing one row in two. Light ploughing.

#### The name :

La Mise du Printemps was imagined and created by Jean MEYER in 1986. He was particularly fond of this grape variety, which he saw as teasing, spontaneous and loyal. This "joyful" wine, with its tender, delicate and airy aroma, is the perfect expression of the arrival of fine weather.

#### Vinification and ageing :

The grapes are harvested 100% by hand.

Our approach remains traditional. The grapes are pressed whole for around 6 hours in our pneumatic presses. The must is settled naturally by gravity. Fermentation starts spontaneously with the yeasts in our century-old casks. This is followed by maturation on fine lees for several months, until bottling, which usually takes place as soon as spring arrives.

Before bottling, the wine is filtered. If necessary, sulphur can be added at this point.

#### Comments :

La Mise du Printemps is above all a dream of light, a softness contained in the cool March breeze, a burst of life, the plant world reborn and pulsating under the first rays of the timid sun. So, depending on the vintage, this dry wine will be delicious and delicate on the nose, with hints of white flowers and yellow peaches in warmer vintages, or citrus zest with hints of iodine in cooler years.

Elegant and easy to digest on the palate, supported by a supple but firm acidity, the fruit and flowers develop harmoniously. A fine saltiness goes with the wine, which evolves gracefully after a few minutes' aeration.

#### Food and wine pairing :

This wine is a fine partner to asparagus, spring vegetables, fish cooked in olive oil, aperitif dinners and other spreads and antipasti.

#### Tasting :

Ideal serving temperature: 10°C

To drink over 3 to 5 years.

Alcohol : 11.5°

Sugar : 2 g

Acidity : 4.8 g

JOSMEYER – 76 Rue Clemenceau - 68920 Wintzenheim – France

Tel : + 33 3 89 27 91 90 – Email : [domaine@josmeyer.com](mailto:domaine@josmeyer.com) – [www.josmeyer.com](http://www.josmeyer.com)

Domaine en culture biologique et biodynamique, certifié Ecocert et Biodyvin depuis 2004.