



## *maison A&S*

### Ysée Riesling VDF

Planted in 1972 on marl-limestone soil, this AOC Alsace Riesling parcel is located in Molsheim, at an altitude of 250m. The yield is 40 hectoliters per hectare.

This Alsace Riesling harvested on October 1, 2022.

**First part** of the cuvée was directly pressed upon arrival at the winery with a horizontal wooden cage press. It was then pumped into a tank for 36 hours where it was cooled to 10 degrees. Then it was transferred to 228L barrels. After 12 months, it was ready to be racked and placed in a tank for 2 months to homogenise and stabilise the wine.

**Second part** of the cuvée kept all the grapes as whole clusters and were directly placed into 228L barrels upon arrival at the winery. It macerated for 6 months without extraction before being pressed in a manual vertical press. It was then placed in stainless steel tanks for an additional 8 months.

We aged the two parts separately. Throughout the ageing process, we frequently tasted the wines. The blended version was then stabilised and filtered before bottling. No sulphites were added during vinification, only before bottling.

This cuvée is named after Pierre-Alexandre's daughter, Ysée, who is born in 2021. As lovers of Riesling, we want to work with this grape variety in an experimental approach by exploring new vinification methods.