

maison A&S

Ysée Riesling 2023 Vin de France

The Riesling plot for the "Ysée" cuvée was planted in 1972 on a marl-limestone soil typical of the Molsheim region, at an altitude of 250 meters. This terroir combines the characteristics of marls, which provide excellent moisture retention, and limestone elements that promote good soil aeration. This mix creates a well-drained environment ideal for cultivating Riesling, allowing the vines to grow under controlled stress conditions. The yield is controlled at 40 hl/ha to guarantee optimal aroma concentration.

First Part of the Cuvée:

The grapes were hand-harvested on September 23. Upon arrival at the winery, they were pressed directly using a horizontal wooden press for about 5 hours. We taste frequently to decide when to stop pressing. The must was then cooled to 10°C for 36 hours for natural clarification before being placed in 228L barrels for fermentation. The wine aged for 11 months in oak barrels, without new barrels, to preserve the purity of the fruit while adding roundness and complexity. No sulfites were added before malolactic fermentation and just before bottling.

Second Part of the Cuvée:

The grapes were placed in 228L barrels as whole bunches upon arrival at the winery and covered with must. After 6 months of maceration without extraction, the grapes were pressed in a vertical manual press. The wine was then placed in stainless steel vats for an additional 7 months of aging. After aging, the wine was stabilized and filtered before bottling, with no sulfites added during vinification, only before bottling.

This cuvée, named after Pierre-Alexandre's daughter, Ysée, born in 2021, represents their passion for Riesling. The experimental approach allowed for innovative techniques in vinification, resulting in a unique product.

Composition of this vintage:

1448 bottles, 26 magnums, 1 jeroboam.

