

*maison A&S*

## Ysée Riesling VDF

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

The Alsace Riesling grapes harvested on October 16, 2021, were directly pressed upon arrival at the winery using a horizontal wooden cage press. They were then pumped into a tank for 36 hours, where they were cooled to 10 degrees Celsius. Afterward, they were transferred to 228-liter barrels for aging. Throughout the aging process, we frequently tasted the wines. After 12 months, they were ready to be racked and placed in tanks for 2 months to harmonize and stabilize the wines before bottling. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.

The two cuvées of Riesling were named after Pierre-Alexandre's daughter, Ysée, who was born in 2021. As enthusiasts of Riesling and driven by an experimental approach, we wanted to work with this grape variety by exploring new winemaking methods.

