

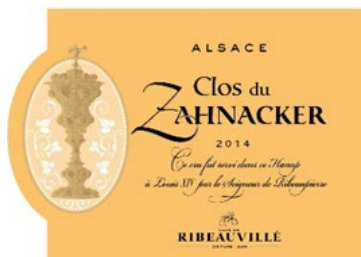


Serge Doré Selections

MERCHANT OF SIGNATURE WINES

CAVE DE RIBEAUVILLÉ

CLOS DU ZAHNACKER « MONOPOLE » 2017 - ALSACE



ESTATE

Cave de Ribeauvillé, is the oldest, and one of the most award-winning wine cooperatives in France. It was founded in 1895 following the Franco-Prussian War. The name comes from the 8th Century "Lords of Ribeaupierre." Despite a history of civil unrest in this area of France from 1895, the Cave de Ribeauvillé has managed to preserve its spirit of solidarity and efficiency in winemaking. From generation-to-generation, vintage-to-vintage, grape growers have called for independence in making their own wine without interference. This Alsacien 265-hectare single estate with eight Grand Cru lieux-dits is one of the most fertile regions in Europe.

ORIGIN

ALSACE

APPELLATION

ALSACE

LOCATION

GPS: 48° 4' 54.1164" N
7° 21' 20.1600" E

VARIETALS

40% RIESLING
30% PINOT GRIS
30% GEWURZTRAMINER

VINEYARD

3.06 ACRES
YIELD: 50HL/HA

SOILS

CLAY LIMESTONE

FARMING

SUSTAINABLY FARMED
HAND-HARVESTED GRAPES

WINEMAKING

AGED FOR 18 MONTHS IN
BOTTLES

TECHNICAL INFO.

13% ALC. | 8.70 G/L RS |

In 1965, the Clos du Zahnacker became the **exclusive property** of the Cave de Ribeauvillé. Its 3.06 acres dominated by the Château du Haut-Kœnigsbourg, are located in the heart of the Grand Cru Osterberg. Co-planting remains a rule and the three noble grape varieties that are cultivated there are grown in equal parts within the Clos: Riesling, Pinot Gris and Gewurztraminer, giving birth to an exceptional wine of the same name.

The name of this single vineyard dates back to an 8th century monk-knight named Martin Zahn who once owned this land. When he purchased it, he gave his name to the Clos 'Zahn Acker', translating to 'the field of Zahn' in English. But the history does not end here, the Sun King, Louis XIV, enjoyed this exact same cuvée when he passed through the town in 1673. Since 1935 Cave de Ribeauvillé has made it their mission to not only grow Clos du Zahnacker's legacy, but to maintain and respect its history.

TERROIR

These Riesling, Pinot Gris, and Gewurztraminer vines bathe in Southeastern sun exposure on the 3.06 acres of chalk and marl soils of Clos du Zahnacker. Clos du Zahnacker is a **monopole** in the heart of Grand Cru Osterberg. The yields are limited to 50hL/ha and are **sustainably maintained**. This cuvée is aged for 18-months in bottles.

ABOUT THE WINE MAKING & PROFILE

The grapes are exclusively harvested by hand. The three grape varieties are harvested at the same time, they are pressed together and therefore vinified at the same time.

Clos du Zahnacker has a nose of citrus and exotic aromatics. The color is golden and the nose intense and complex. At first, the Riesling predominates then followed by the smokiness of the Pinot Gris and the spiciness of the Gewurztraminer. The palate is well-balanced, with an explosion of citrus fruits (lemon, tangerine), peach, plum and spices (pepper and coriander). The ending is long and delicate.

FOOD PAIRING

Ideal as an aperitif, with foie gras, fish in sauces, strong cheeses and all types of Asian, Indian and Mexican foods.

REVIEW

2017 – This vintage has not been reviewed as of yet

2016 – Wine Enthusiast – 91 points

2015 – Wine Enthusiast – 94 points