



Martin Schaetzel

Pinot Gris “Cuvée Lili”

The Estate: Domaine Martin Schaetzel is located in Ammerschwihr in the southern part of Alsace, near the city of Colmar. The vines that produce most of Schaetzel’s grapes grow on the hillsides around Ammerschwihr, and others come from Grand Cru sites in the area. Today the estate encompasses 12 hectares.

Varietal Composition: 100% Pinot Gris

The Soil: This Pinot Gris is produced on a granitic soil, located on the boundaries of Grand Cru Kaefferkopf. Grand Cru Kaefferkopf rests on a hill in the South and West Ammerschwihr. It is characterized by a complex geological substrate and varied, combining granite on the higher parts, the shelly limestone and sandstone downwards.

Vinification: In the winery, work at the sorting table is merciless and Jean insists that only healthy grapes make it into the stainless steel fermenters. Native yeasts are relied on to create alcohol and large neutral oak casks provide a home for extended contact between the fine lees and the wine. As a general rule the winemaking can be considered “reductive” in style as Jean looks to make wines that unfold slowly both in the cellar and in the glass. Minimal sulfites are added at bottling.

Tasting Notes: This wine comes from a granite soil and is vinified in oak barrels. The wine is rich and dense, fine minerality and is perfect with poultry.

Biodynamic

