

95/100

James
Suckling



DOMAINE BARMÈS-BUECHER

GRANDS VINS D'ALSACE EN BIODYNAMIE

Gewurztraminer Grand Cru Hengst 2020

Characteristics

<i>Appellation :</i>	AOC Alsace Grand Cru Hengst
<i>Varietal :</i>	100 % Gewurztraminer
<i>Average Age of Vines :</i>	46 years
<i>Surface Area :</i>	0.19 ha
<i>Soil :</i>	Marly limestone
<i>Exposure - Slope :</i>	South Medium to steep sloped vineyard
<i>Harvest :</i>	Manual
<i>Average Yields :</i>	59 hl/ha
<i>Density of planting :</i>	5 500 stock/ha
<i>Average Production :</i>	1311 bottles
<i>Vinification :</i>	Natural yeast. 10 months of ageing. 5 months on total lees and 5 months on fine lees
<i>Date of bottling :</i>	February 2021
<i>Date of Harvest :</i>	17 September 2020
<i>Winemaker :</i>	Maxime Barmès
<i>Proprietor :</i>	Famille Barmès Buecher
<i>Acidity :</i>	3.64 g/l
<i>Sugar :</i>	43.1 g/l
<i>Alcohol :</i>	14°5



"This is an enormously deep and structured gewurz with so much smoky and earthy character, alongside the lychee, pineapple and ripe star-fruit aromas. Pushes the envelope for this grape variety right to the limit. Not yet at its best, in spite of the huge dimensions and very long finish. Not for the faint-hearted. From biodynamically grown grapes. Drinkable now, but best from 2025." James Suckling

"Stallion" ("Hengst") is a very fitting name for this rustic *Grand Cru* wine from Wintzenheim. Our 40 year old vines are south facing and planted on rich marl-limestone soils. The wines produced here are powerful, structured and spicy with good ageing potential.