



## In harmony with nature

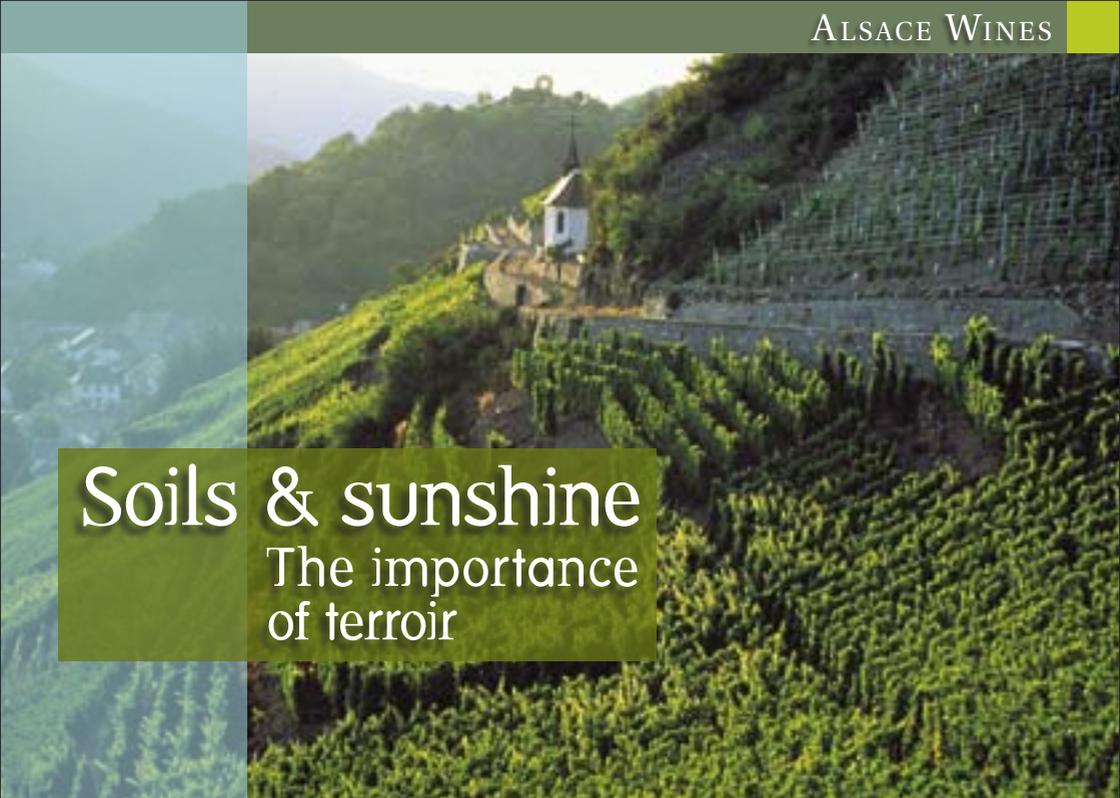
### Control and respect of the environment

**T**aking full advantage of the gifts of nature, while allowing methods of production to evolve, this is the philosophy that guides the efforts of Alsace winegrowers in their vineyards and encourages them to widely adopt new techniques :

- U**sing compost and ploughing the soil allows the vine to develop a deeper root structure.
- G**rowing grass between the rows stabilises the soil and reduces topsoil gullyng by rainfall.
- I**ncreasingly, the use of natural products improves pest control.
- C**areful study of the nature of the soil permits the most compatible vine variety to be accurately selected.
- F**inally, the date of the harvest can now be adapted to suit the specific characteristics of each individual vineyard.

**E**ssentially, vinification methods aim to strictly respect the rules of safety, hygiene and the environment, notably by the careful disposal of effluents. Everything is done to preserve the quality of the grape from start to finish and to adapt the vinification methods to the final product :

- W**hole-grape crushing ;
- T**he use of pneumatic presses ;
- P**rogressive, gentle crushing of the grapes.
- L**ess frequent recourse to enrichment (chaptalisation) ;
- R**apid vinification and early bottling for those wines with a predominantly fruit character ;
- L**ong vinification, sometimes with maturation on the lees, for wines of «terroir» and wines with ageing potential.



## Soils & sunshine

### The importance of terroir

**S**heltered from oceanic influence by the Vosges mountains, the Alsace wine region enjoys practically the lowest rainfall in France (only 400-500mm per year) and is blessed with a semi-continental climate, sunny, hot and dry. Situated on the sub-Vosgian foothills, at an altitude of from 200 and 400 metres, the vineyards take maximum advantage of their exposure to the sun, particularly as the vines are trained along high wires. These specific advantages of the Alsace vineyards favourise the slow, extended ripening of the grapes, giving wines with very elegant, complex aromas. The geology of Alsace is a real mosaic of soils, made up of granite, limestone, gneiss, schist, sandstone... Such a wide variety of soils, covering about 15 000 hectares, helps to bring out the finest characteristics of each grape variety, while the imprint of a particular terroir gives each Alsace wine its individuality, complexity and own unique hallmark.