

1. White

Doug Miles

Wine: Alsace Grand Cru Ollwiller Riesling

Producer: Cave Vinicole du Vieil Armand

Year: 2000

%: 12.5

Cepage: Reisling

Price & Availability in UK: N/A in UK

Tasting Notes:

Ollwiller is one of the more southerly of the fifty one Alsace Grand Cru vineyards dotted along approximately a hundred kilometres of the foothills of the Vosges from Strasbourg to Mulhouse. It covers roughly 36 Ha of the south and east flank of a low hill at an altitude of 280–335 metres just to the south of the village of Wuenheim, which is about five kilometres south of Guebwiller. It is planted mainly with Riesling and Gewurztraminer.

Alsace had France's first co-operative cellar in 1895 and they maintain a high reputation for the quality of their wine.

In Alsace the 2000 vintage is generally regarded as very good, although it was a tricky one for vigneron. It is rated 6 out of 7 on the IWFS chart and given 9 out of 10 points on the Berry Brothers' chart. The following vintage note is taken from their website:

A very good to excellent vintage in Alsace despite the weather not always being friendly to vigneron. The spring was warm and sunny and this budburst beginning around the 20th April. Flowering was early (at the start of June) and the first half of the summer was hot and dry. However, cooler weather set in during July and August with intermittent rainfall. Temperatures rose at the end of the August and the harvest began on September 11th in dry conditions. Johnny Hugel described the vintage as "one of the best in recent years, with normal volumes and very good levels of ripeness for all varieties and enough balancing acidity." The dry wines are of very high quality with the best examples possessing excellent ageing potential. The Vendages Tardives and Sélections de Grains Nobles were less successful due to the rains that fell during the first half of October.